ROVISIONER

ding Publication in the Meat Packing and Allied Industries Since 1891



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Let our Technical Service Department help you with your packaging problem and assist in improving your containers for many items. Let our Art Department create designs for your products that will attract the eyes of consumers. Combine these two services for effective merchandising with the acknowledged qualities of Tee-Pak Containers—and then watch your sales and business grow.

• Be sure to read the helpful ideas to be found in our column "Up and Down the Tee-Pak Trail," appearing every other week in this publicationor write us on any specific question you may have on packaging problems.

COOKED HAM SON

CHILI CON CARN

CANADI

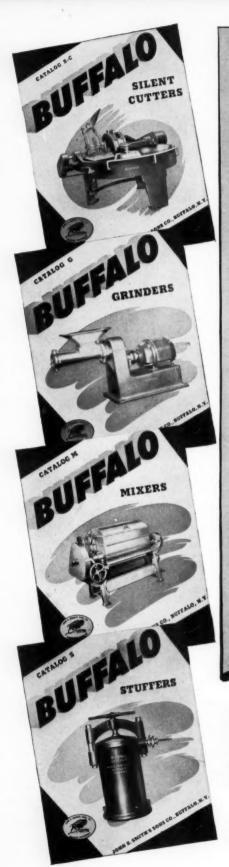
BONE

BONELE

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428 WASHINGTON ST., NEW YORK, N. Y. + 203 TERMINAL BLDG., TORONTO, CANADA



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September 20, 21 and 22 in New York You'll find Buffalo at

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QUALITY SAUSAGE
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TOP SPEED AND QUALITY in Cold Pack Canning of Hams



in 11 Seconds!

Press the switch button and, automatically, the Griffith Pullman Ham Press forms the ham and deposits it in can, within 11 seconds. Takes hams ranging from 6 lbs. 10 oz. to 10 lbs. 8 oz. Occupies 2 ft. 6 in. by 6 ft. 4 in. floor space. Oil hydraulic pump.

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All the essential flavor-producing juices in Prague Powder Curing are cooked into-not out of-the ham. The result is . . . superb flavor. texture, and color . . . and more of it!

*How you can adapt Griffith's successful process and equipment to your plant is fully described in free folder, "How To Produce Flavorful Canned Hams Profitably."

Send for copy today.

*Prague Powder-Reg. U. S. Pat. Off.-made or for use under U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626.

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GRIFFITH'S CANNED HAM GRADING SCALE

Shows exact size can for each ham. No guessing Lower gelatin content.



GRIFFITH'S HYDRAULIC HAM PRESS

Assures firm, tight, high speed pack—250 lbs. sq. in.—60 to 80 hams per hr.



GRIFFITH'S SOLDER

DIP POT (Gas Heated)



Localizes vacuum seal to vent area. Eliminates leakers and deformed cans.



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Pork and Beef Trimmings Fresh and Frozen

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Link and Bulk Between-layer Sheets Hearts, Tongues, Livers, Spare Ribs, Neck Bones 2 - 28 * Export Lard 600 * - Export DS Meats

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WRAPPERS

Hams Bacon PARCHMENT - WAXED - LAMINATED GREASEPROOF - SPECIAL TREATED PLAIN AND PRINTED



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Green Hams Bellies Boneless Beef and Pork

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SLICED BACON WRAPS

Layer Pack Complete Wrapper Mullinix Package Conveyor Sheets

MISCELLANEOUS

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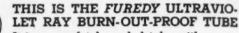
KVP COMPANY LIMITED ESPANOLA, ONTARIO

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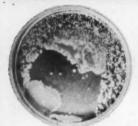
The National Provisioner-September 11, 1948

It's Burn-Out-Proof and ALWAYS 100% EFFICIENT



It is a completely sealed tube with no exposed electrical connections and no internal fused-in filament.

HERE'S WHY YOU NEED THE FUREDY GERMICIDAL LAMP



NORMAL AIR (GERM LADEN)



(GERM FREE)

Bacterial contamination takes place on the surface of fresh and cooked meats while they are held in refrigeration and exposed to the air. Accumulated micro-organisms become visible in the form of mold, slime or stickiness. They cause putrid odors and spoilage.

These airborne germs cannot live in irradiated air. The FUREDY GERMICIDAL LAMP produces ultraviolet rays which bombard the entire area surrounding the lamp. The rays destroy the germs and purify the air.

You save costly spoilage both in your coolers and when your products have reached your customers. The FUREDY GERMICIDAL LAMP will build customer good will for you.

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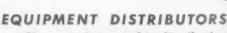
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• If you are interested in distributing the FUREDY GERMICIDAL LAMP to your trade, write us today



THE FUREDY 'idal Lamp Germicidal Lamp

PREVENTS Mold, Slime, Stickiness, Putrid Odors and Surface Spoilage

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- HIGHLY EFFECTIVE IN KILLING GERMS
- THE FUREDY IRRADIATOR RETAINS
 ITS INTENSITY FOREVER . . . TUBE NEED
 NEVER BE REPLACED—IT'S BURN-OUT-PROOF!

The FUREDY GERMICIDAL LAMP will save you money because it kills bacteria which cause mold, slime and stickiness. It greatly reduces spoilage and prevents putrid odors which are objectional to customers. It irradiates the air with purifying ultraviolet rays and makes it germ-free.

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ciently at temperatures of 36° to 32° Fahrenheit. And it never loses its original germ-killing effectiveness. The patented principle of the Furedy Germicidal Lamp makes it burn-outproof. Unless you break it, you need never replace it. High priced replacement costs are entirely eliminated. The Furedy with its lasting 100% efficiency is the successor to all other germicidal lamps. Made by Sun-Kraft, a world-renowned manufacturer of infra-red and ultra-violet ray lamps, the FUREDY GERMICIDAL LAMP is quaranteed to give you satisfaction.

GERMS
CANNOT LIVE
IN
IRRADIATED
AIR

See our Exhibit at the Waldorf-Astoria Sept. 20, 21 and 22 for information on the FUREDY GERMICIDAL LAMP

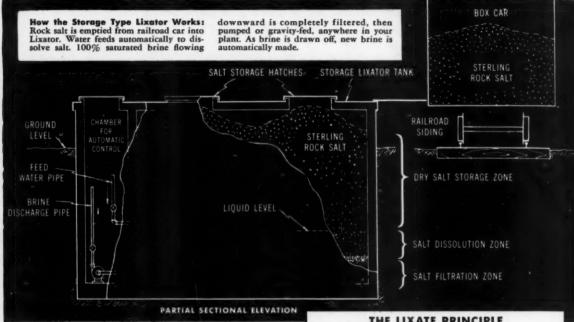
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COSTLY SPOILAGE
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PRESERVING
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A Storage Type Lixate Rock Salt Dissolver Suitable for a Meat Packing Plant



One Storage Type Lixator

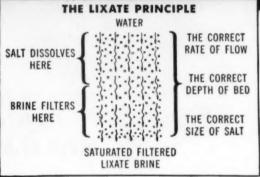
Cuts 25% from Cost

of Salt Handling and Brine Making at William Davies Company, Inc.

THREE basic advantages result for William Davies Company, Inc., Chicago meat packers, from a single 1000-gallon-anhour Storage Type Lixator for making brine.

- 1. It cuts salt handling cost 25%.
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- It automatically provides 100% saturated, crystal-clear, self-filtered brine that meets every purity requirement of the Bureau of Animal Industry.

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Pallet loads, skid bin loads, loads with stringers attached—all can be piled high with this new 10-foot lift Worksaver. It gives you every advantage of available cubic footage in storage areas, in freight cars and motor trucks.

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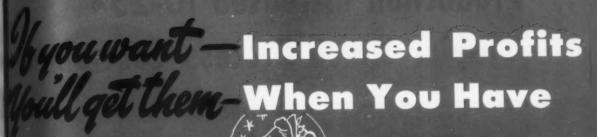


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With Dupps Extraction Equipment you have complete, accurate control of the fat and protein content of the cracklings you produce, maximum fat recovery is guaranteed, and your overall cost of production is cut substantially.

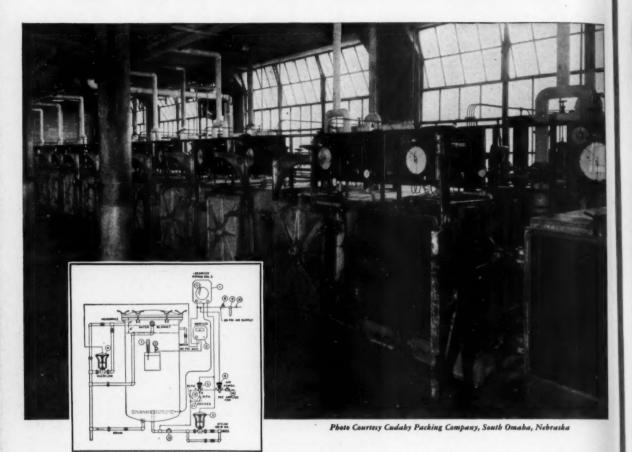
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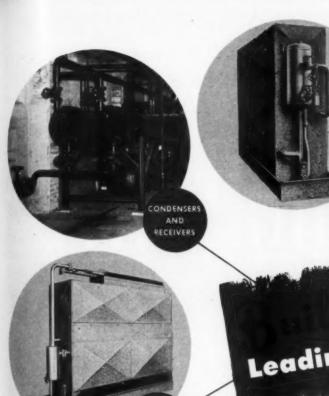
If you'd like to increase production while you deliver top quality at bottom cost, ask your Taylor Field Engineer! Or write for Catalog 500 to Taylor Instrument Companies, Rochester, N. Y., or Toronto, Canada.

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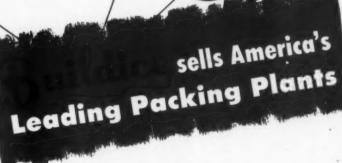
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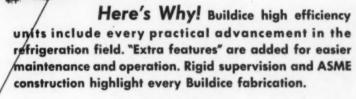


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The only wheels designed especially for packing house use

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Neotread Hand Truck Wheels have proved to outlast ordinary wheels because:

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Is highly resistent to fats, oils, acids, alkalis and moisture.

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Provides anti-friction rotation for both radial and thrust loads.

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so your profits can't leak out!

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On many products shipped in corrugated containers, you can beat other top-sealing methods by giving them the Bostitch Autoclench touch. Yes! Just touch the container on the outside and the staple is clinched on the inside. As fast and easy as that! No need to insert a sealing blade; the staple closes itself.

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If your problem is different, ask about the complete Bosticki line of top stitchers, bottom stitchers, self-feeding hammers and tackers, and other stapling and wire stitching equipment.



Machine weighs only three pounds.

A girl can handle it with ease.



At packing bench or in shipping room, Bostitch Autoclench"seals them where they are."



So quick and so portable it can seal them as they pass by.

BOSTITCH

AND FASTER

AND FASTER

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ALL TYPES OF MACHINES APPLIED BY MACHINES

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money ahead with Mil-O-Seal, the finest casing you can buy.

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NO PRE-HEATING OR POST-HEATING

Stuffing loaves in Mil-O-Seal is now faster, easier than ever. No labor consuming, special pre- or post-stuffing treatments. Just stuff and tie.



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ONE SOURCE OF SUPPLY simplifies all piping procedures—from design to erection to maintenance.

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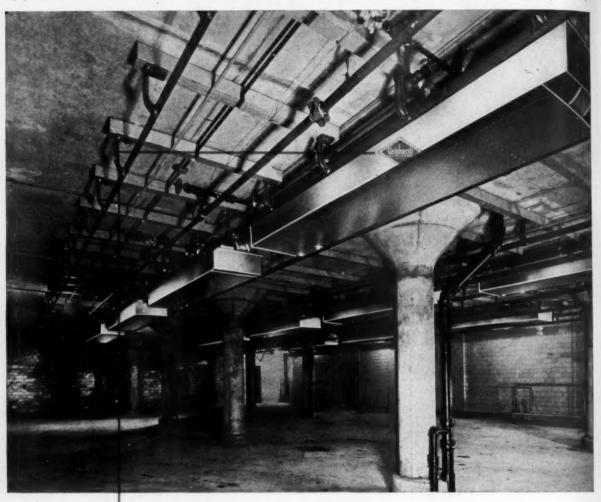


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Heat-resisting stock; couplings with hose. 25-ft., 50-ft. lengths. Special lengths.



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5" and 9", Spike Stem. Scale: 0°-220° on 5"; 40°-120° on



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11"x 14" blade. 41/2 lbs. Aluminum handle and grip. 10 gauge aluminum alloy heat treated blade.



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Heavy tinned sheet metal with strong wire frame. Hood. Tubular handle.



Made of %" tinned iron. 41/2 feet long.

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Air-Induction AIR CONDITIONER

Unless you're using the Air Induction Air Conditioner, we both know that your daily truck refrigeration costs come nowhere near our proven figures.

We didn't pick this 50c figure out of thin air. No, we took a survey of satisfied users of our equipment and checked against the original estimates of our engineers to see if they were right. They were!

You get lowered costs ... with the easily installed Air Induction system of truck refrigeration, a patented method based on scientific principles of cold air activity.

Be sure to see our unit on display in our Hospitality Room, Waldorf Astoria, AMI Convention, Sept. 20-22.



So, if you're thinking of which refrigeration equipment to buy for your insulated truck, look over these interesting facts.

- Tested, praised and proven for over 10 years by leading packers!
- · No shrinkage, spoilage, sweating or discoloration of perishables ever with this Conditioner! Ice-cooled moisturized circulating air is nature's best guardian of foodstuffs.
 - . No noxious fumes! No damp, bacteria-breeding floors!
 - Temperature held between 40-44° while every cubic inch of air is rewashed and recooled every 2 or 3 minutes. That's efficiency!
 - Uses 2 to 3 amps off truck battery—as little as your car radio!

SURE, TOO, because the all-steel Air Induction Air Conditioner is actually breakdown-proof and rust-proof! Needs neither replacement parts nor costly, time-wasting servicing!



From 350 cubic feet to

500 cubic feet trucks.

Only \$250 to \$275.

F.O.B. Brooklyn, N.Y.

COSTS 80% LESS!

Guaranteed Air Induction Air Conditioner is now available for immediate installation in any truck. Here's 100% protection . . , with an 80% initial investment saving over other refrigeration units.

Send Coupon for Free Information-Or See Your Local Distributor

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cut truck refrige	eration costs and I	ive available on how to now by ordering now
insure against (possible price rises	or steel shortages.
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CUDAHY'S

Selected SHEEP CASINGS are...

TESTED FOR UNIFORM STRENGTH



TESTED FOR UNIFORM SIZE



Prime quality is yours when you order Cudahy's Selected Sheep Casings. Because they are put through rigid tests.

Lower Costs-More Sales

ALL Cudahy Casings are tested for uniform strength. This means that your breakage is greatly reduced-with resulting lower stuffing costs. And ALL Cudahy Casings are tested for uniform size. They are graded to a fraction of an inch by millimetric selection. This double uniformity makes well-filled. smooth, fine-looking sausage that sells so well.

They're "Naturally" Better

Sausages made with these natural casings have a plump, appetizing appearance. And they have an evenly smoked flavor and sealed-in juicy goodness that can't be imitated.

Over 79 Different Sizes

Whatever type of sausage you make, Cudahy has the beef, pork, or sheep casing you need.

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Try Cudahy's for Fast Service!

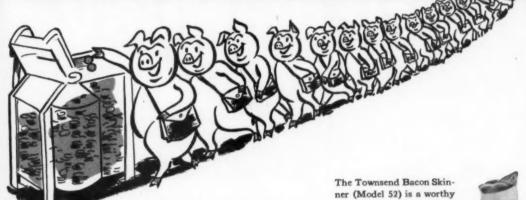
Cudahy's many branches can quickly fill your orders from stocks on hand. Talk to our Casing Sales Experts for helpful advice-or write today!

@ C. P. Co. 1947

The CUDAHY Packing Co.

PRODUCERS AND DISTRIBUTORS OF BEEF AND PORK CASINGS PRODUCERS AND IMPORTERS OF SHEEP CASINGS

Collect this extra 20¢ from every hog



Yes, 20 cents or more from every hog, extra profit for you, from the extra bacon-yield produced by the Townsend Bacon Skinner.

Multiply that 20 cents by your weekly hog-kill and you'll see how much the Townsend Bacon Skinner earns for you each week—how quickly it pays for itself.

No other skinning method has ever approached the Townsend for close-cutting, high-yield performance. Townsend GUARANTEES 1% higher yield—and ordinarily delivers over 2%, from bellies of any average.

The Townsend Bacon Skinner is a specialized machine for one special job—skinning bellies, fresh or smoked. Its greater speed means high output per man-hour. Its closer trim means higher yield per belly. Both together mean a higher profit margin for your provision department—and your over-all operation.



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It's Class for quality...

YOUR meat products deserve display in glass. Glass, with its brilliance and sparkle, accentuates quality and perfection. Glass, with its clarity and transparency, reveals the appetizing qualities of your products—glamorizes their size, shape, texture and color. Glass also protects the quality of your products. Being inert, it imparts no foreign taste, flavor or aroma—and its protection continues until contents are entirely consumed. So pack in glass—pack in Anchorglass—to give quality protection to your quality products.





FOR MAXIMUM QUALITY



TAKE A TIP FROM ME

Head straight for the
Keystone Hospitality Headquarters when you check
in at the Waldorf-Astoria
for the American Meat
Institute Convention beginning September 19.
It's a swell place to meet
and visit with your friends.
And a good time too, to get
to know the people in the

On hand to welcome you will be

Jean Hosmer
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Marathon serves a great food industry—the meat packers and dealers. Our versatile line of packaging materials sets new standards in efficiency, protection and merchandising. Years of research, engineering and salesminded new product development are behind every Marathon product.

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Most protective sausage carton on market today! Laminated opaque carton protects natural bloom, retards discoloration. prevents flavor-moisture loss. Notched tear flap opens easily . . . carton lies flat with score marks for slicing 8 patties. Recloses for storage. Made in one pound units.

TRIDG-PAK BANDING!



Kartridg-Pak continuous banding is another Marathon "first," giving your brand identity on every unit for many types of sausage. Carry ingredients, other product advertising on bottom band.

ARD, SHORTENING, MARGARINE CARTONS!



Strong paperboard gives greater rigidity and strength to these Marathon packages. Here's positive protection in storage and handling. Brightness of paperboard offers ideal printing surface for sales making designs gives wholesome, appetizing appearance to your products. Better for machine and hand set-up packaging.

Visit our exhibit at A. M. I. Convention, New York, September 20 to 22, Booths 32-35. Marath Wisconsin

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Put your BEEF TRUST in





LET US SUPPLY YOUR HAM STOCKINETTE AND BEEF BAG REQUIREMENTS

Packers who trust TUFEDGE soon learn that they have made a wise investment. Others, who have tried substitutes have learned their mistake through sad, sad experience.

Beef trust is a measure of the faith and trust which the trade has placed in us as the originators of a superior product. Through years of research, experimentation and experience we have always led the beef shroud field.

We are the one and only manufacturer of TUFEDGE and the originators of the reinforced pinning edge. Beware of imitations!

Look for the blue stripe—the sure way of identifying TUFEDGE. Insist upon TUFEDGE, the original and by far the best reinforced beef shrouding.

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Canadian Distributors: ELCO LTD., Toronto

CLEVELAND COTTON PRODUCTS CO.

CLEVELAND 14, OHIO

Hats Off....

to the 43rd Annual AMI Convention!

R. W. TOHTZ & COMPANY extends hearty Convention Greetings to all AMI Members. Our most sincere wish is that all of you who are able to attend the meeting in New York will have both an enjoyable and profitable visit.

R. W. TOHTZ & COMPANY

Makers of R-W Packing Plant Machinery
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here's a ham at its
delicious best
cured
and flavor-enriched
with
FEARN materials
for extra sales
and profits

There's nothing like keen, clean, appetizing flavor and texture to give a healthy boost to sales of ham. And there's nothing like a vigorous, lusty, well-developed cured meat business to add a welcome boost to lagging profits.

But remember, it takes more than good meat and good men to develop profitable ham sales—it takes a product that's right in flavor, right in color, right in texture, to make a product that's right for PROFIT.

You need a ham with perfect color, texture and cure, the kind you get when you use Fearn curing materials. You need a ham with flavor that's super-perfect, the kind you get when you use Fearn's complete cures or add a Fearn flavor builder to regular pumping pickle.

Take the Fearn road and you'll be on the right road, to extra sales and profits.



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protein flavor builders are business builders



SYLVANIA DIVISION AMERICAN VISCOSE CORPORATION

Manufacturers of cellophane and other cellulose products since 1929

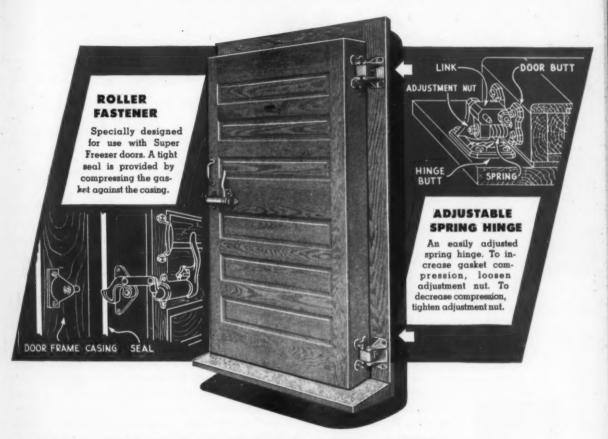
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The DOOR that helped make quick freezing possibleJAMISON-BUILT Super Freezer

This Super Freezer Cold Storage Door is of the Stevenson overlap type for service at sub-freezing and sharp freezing temperatures. It is far superior for ice cream hardening rooms, frozen food storage, low-temperature test rooms, and similar applications. Hardware of extraordinary strength and unusual design is used on these doors.



Standard models of this Jamison-built Super Freezer Door are available in a wide range of sizes. Should you require special types or sizes, we are equipped to build them to any specification. Write for the address of our nearest branch office or send for complete catalog to Jamison Cold Storage Door Co., Hagerstown, Maryland.



The Oldest and Largest Builder of Cold Storage Doors in the World.



"The Man Who Knows"



"The Man You Know"

What your customers like depends on where they live, and how they earn their living, and who their parents were. H. J. Mayer knows what your customers like because they know your customers... no matter who or where they are. That is why H. J. Mayer can help you develop sales-making flavor in your meat specialties with Special Seasonings compounded to suit your customer's taste.

This knowledge, based on experience, is yours for the asking. It's the priceless ingredient in Mayer's Special Seasonings. Another thing: Once you have a sales-making formula you may be sure that you'll keep it. Using Mayer's Special Prepared Seasonings assures consistent uniformity of product . . . from batch to batch and from year to year.

Mayer's Special Seasonings are compounded from the world's choicest natural spices, expertly refined, ground and blended. Yet you will actually save money using them . . . because they eliminate the uncertainty and high labor cost of mixing your own preparations. Write today for complete information.

Inquire also about NEVERFAIL the Pre-Seasoning Cure for hams; bacon, sausage meat and meat loaves.

REFRIGERATION

THE NEW KOLD-HOLD Takage TRUCK UNIT for HIGH TEMPERATURE REFRIGERATION OF PERISHABLES . . .

The New Kold-Hold Pakage Refrigeration Unit means lower costs . . . added dividends to you. Its simplicity of installation and operation is the highlight of its success wherever high temperature perishables are transported by truck. Check the following features of the New KOLD-HOLD PAKAGE REFRIGERATION UNIT.



Self-contained, adjustable to almost any truck. The Unit can be lowered to 46%" for installing through truck door. When installed, height can be adjusted for 57" minimum to 78" maximum heights.



The electrically driven compressor builds up a charge of flint ice in the "Hold-Over" Plates, which provides ample refrigeration over a day's run.

- 1. Operates efficiently, economically in any properly insulated truck, regardless of age.
- 2. Easily installed—simply cut intake and discharge holes, push into place, plug into any 110AC-60 Cycle Circuit*.
- 3. Maintains inside truck temperatures of 45° F. to 50° F. over a full day's run.
- 4. Provides ample refrigeration even in extreme weather conditions.
- 5. Recharging plates at any electrical outlet protects loads on long runs.

SEE BOOTHS 56 AND 57, AMERICAN MEAT INSTITUTE

Waldorf Astoria, New York, September 20-22.

- 6. The 1 HP Compressor operates for a few cents a day.
- 7. Dry and odorless-no bother. Dependability at lower cost.
- 8. Kold-Hold "Hold Over" Refrigeration plates such as used in this unit have given satisfactory service for over 15 years.
 - *A 200V-60 Cycle Single Phase motor can be supplied on request.

The Kold-Hold Catalog contains information on the entire line of Kold-Hold Refrigeration Products. Write for your free copy today!







protects every step of the way

Jobbers in Principal Cities

KOLD-HOLD MANUFACTURING COMPANY - 460 E. HAZEL ST., LANSING 4, MICHIGAN

EASY-TO-USE, EASY-TO-CLEAN MEPACO UNITS

Will Cut Your Costs

SLICED BACON PACKING TABLE—Check these superior features: Scales fit flush with table top for faster weighing. Vari-speed motor and adjustable table height enable you to fit operation to your production needs. Conveyor belt, table top, and rollers all stainless steel. Sturdily built. Round legs and bracing give added strength. Entire table simple to clean.

HEAVY-DUTY MOLD FOR BOILED HAMS—Sides and ends perfectly straight with cover molded so finished ham has same appearance top and bottom. Pot is drawn from 14-ga., cover from 12-ga., single sheet stainless steel. Made with heavy-duty, non-tilting bar and ratchets. 3 sizes: 10, 12 and 16 lbs. approximate capacity.

MEAT LOAF MOLD OF STAINLESS STEEL—Rounded corners to reduce casing breakage if you cook loaf with casing on. Built for lifetime use. Pot and cover 16-ga. single sheet stainless steel; ratchets and bar heavy cast aluminum. Approx. capacity 6 lbs.



Ham mold of stainless steel.



Stainless steel meat loaf mold.



Baffle type tripe washer.





SPACE-SAVING SAUSAGE STUFFING TABLE—Radical new design enables you to push trucks right under table—no corner legs or cross bracing to interfere. Adjustable height and stainless steel top make this table easy to work at; easy to clean.

QUICK-CLEANER TRIPE WASHER—Baffles built into cylinder give you faster, more thoro tripe cleaning. Equipped with syncro-gear motor. Made in all sizes.

You can increase your production and cut costs by using MEPACO units. See your nearest distributor or write us direct for complete specifications, prices and delivery data on these and the many other units MEPACO makes.

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Manufacturing Superior Meat-Handling Equipment Since 1932

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Dallas, Texas

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FOR SLICKER SLICING, USE...

Land O' Lakes Nonfat Dry Milk Solids



Why Better Sausage Makers Choose

LAND O'LAKES

- 1. Every shipment is the same uniform high quality.
- 2. Year-round continuous supply available everywhere—quickly.
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Clean, even slicing, without crumbling or waste! Butchers and delicatessen operators want it for mechanical slicers. Housewives want it for slicing sausages and loaves by hand.

Slicing quality depends on binding quality. As a binder for sausages, bologna, luncheon loaves and other products, Land O'Lakes Nonfat Dry Milk Solids is unsurpassed. It produces a firm, moist, smooth texture which is appetizing, and pleasing to the taste.

This is only one of the ways in which Land O'Lakes Nonfat Dry Milk Solids improves sausage products. Because it is a pure, wholesome food in itself... not a filler or a substitute... it also improves flavor, and provides generous additional amounts of protein, milk minerals and vitamins.

Nonfat Dry Milk Solids

Quality Leadership in Dry Milk Solids



LAND O'LAKES
CREAMERIES, INC.

Minneapolis 13, Minnesota



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- O Eye Appeal
- **Quality Construction**
- O Long Life
- O Economical Operation
- O Stops Spoilage
- O Increases Profits
- O Adds New Customers

BATAVIA

Hit the Bull's Eye on Every Count!

BATAVIA refrigerated delivery assures finest quality, maximum sales, no spoilage returns, increased profits.

No matter how long the route, no matter how hot the day, a BATAVIA refrigerated body delivers your meat at cooling room temperatures and maintains quality. This means more sales, more outlets, more profits.

That's why a BATAVIA refrigerated body starts paying off right from the first day. Ask us to prove it.

BATAVIA BODY COMPANY

BATAVIA, ILLINOIS

Custom-built Refrigerated Bodies

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LIPTON
SMOKE UNIT

in combination with the

THERMOSTATIC CONTROLLED
SMOKEHOUSE
HEATER



"Revolutionizes the Smoking Process"

WELCOME
TO
BOOTH No. 18
AT THE
A. M. I.
CONVENTION
Waldorf-Astoria

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1948

You will see a new pre-fabricated completely insulated smokehouse. Its features include a smoke generator, thermostatically controlled heater, re-circulation and shower.

The LIPTON SMOKE UNIT gives you distinct benefits such as increased sanitation, no sparks in houses, improved quality of product. It delivers revolving washed smoke giving perfect distribution in the house and produces better tasting products by washing the impurities from the smoke. Saves cleaning expenses by eliminating deposits of tar, soot and resin on walls, cages, doors and products. The unit may be connected to several houses and used without or with

The **LIPTON SMOKEHOUSE HEATER**—This gas heater gives perfect control of temperature in the house through thermostatic regulators and does away with dangerous open flames in the smokehouse. It assures uniform temperatures throughout the house and complete circulation of heat and smoke, regardless of weather conditions and outside temperatures. Smoking time and shrinkage are considerably reduced.

The combination of the LIPTON SMOKE UNIT and the LIPTON SMOKEHOUSE HEATER solves the problem of making the smokehouses not only sanitary and clean, but also fireproof.

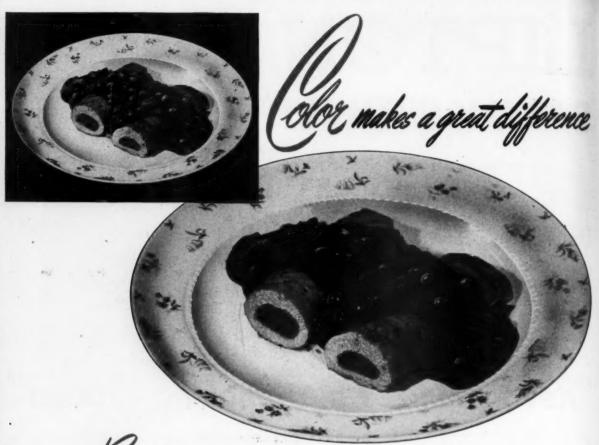
LIPTON SMOKE UNIT shown above is equipped with our automatic sawdust feeder. This feeder will increase efficiency to a considerable extent, as it distributes the sawdust evenly and frees the operator for other duties.

Use Our Extensive Experience in All Your Smokehouse Problems. Available to You with no obligation on Your Part.

MARTIN H. LIPTON CO., INC.

32 Tenth Avenue

New York I4, N. Y.



Brighten your sales picture with true Chili flavor & color

Chili lovers crave color! Give them the rich, natural redness of real chili—and watch sales figures soar skyward! Successful producers of chili products know this proven formula. That's why so many of them insist on our Chili Powders and Peppers exclusively for the production of tamales, chili con carne, brick chili, prepared meat, spaghetti and beans. Our superb, uniform blends of Chili Powders and Peppers impart a rich, spicy flavor which looks as good as it tastes. The rich, red color, the true

tantalizing chili flavor puts your product in a class by itself.

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Careful selection of fresh new crops ... modern, scientific dehydration and milling methods perfected throughout more than 28 years of experience and research ... are your assurance of unvarying quality in each grade, every shipment. Our Chili Powders and Peppers are used extensively by A.M.I. and N.I.M.P.A. Members. Formulas, samples and full particulars promptly furnished on request. We invite your inquiries.

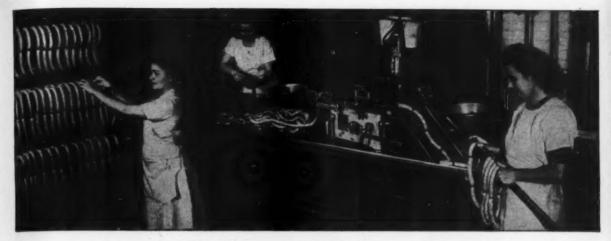
CHILI PRODUCTS CORPORATION

1841 East 50th Street Los Angeles, Calif. 520 N. Michigan Ave. Chicago, Ill.

CHILI POWDERS*... K Special... Packers Special... X5
CHILI PEPPERS*....SS.... Packers Special..... CS

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Also Distributed From: San Antonio, Texas . Houston, Texas



Adjustable "ALL PURPOSE" Automatic

TY SAUSAGE LINKER

Portable
Man Hour and Space Saving
Automatic Feeding
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Capacity of 114 Links Per Minute
Any Length, 3½" to 6¼"
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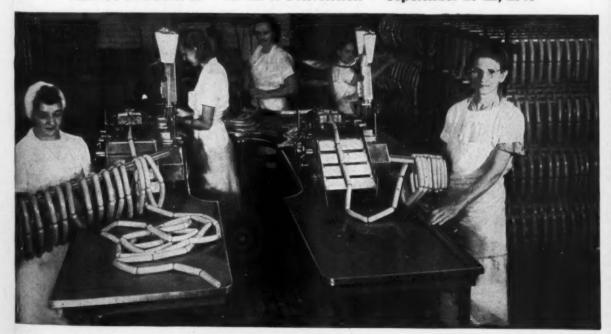


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Length: 36"
Width: 20"
Height: 31"
Weight: 210 lbs.

Over 2000 74 Linkers in Use!

Used for Cellulose, Sheep, and Hog Casings
Visit Us at Booth 51 — A. M. I. Convention — September 20-22, 1948



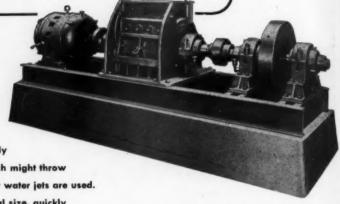
LINKER MACHINES, INC.

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Cut processing costs, increase profits with M&M MEAT HOGS

14 CE Heg (shown below) with flywheel and meter all mounted on structural steel base

Assure yourself of greater profits by using equipment which assures greater efficiency. . . use M & M Meat Hogs in your plant. M & M Meat Hogs cut processing costs to the bone, quickly reduce fats, carcasses, viscera, and other slaughter and packing house scrap to uniform pieces for faster cooking. Cylinders are especially designed to prevent collection of meat on inside which might throw machine out of balance, yet no troublesome steam or water jets are used. Easily adjusted to grind pieces to any desired practical size, quickly adapted to all types of meat reduction. Write for



MITTS & MERRILL

BUILDERS OF MACHINERY SINCE 1854, SAGINAW, MICHIGAN



literature today.

SPEED LOAF MOLD - 5S



PRESSURE LOAF MOLD - 66S

HOY...from good old Milwaukee has the Welcome Matout for you!

Visit Hoy Hospitality Headquarters and join your fellow packers at the 43rd Annual Convention of the AMI.

See our display booth featuring our complete line at Convention Headquarters, Waldorf-Astoria Hotel, New York.

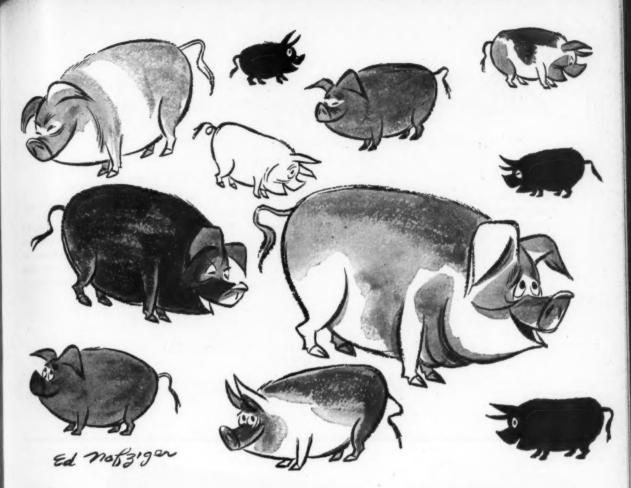
Room numbers shown on Bulletin Board.



HAM MOLD

HOY EQUIPMENT CO.

MILWAUKEE WISCONSIN



How they got 'em there without ice

... might also bring profits to you!

Back in the '30's, meat canners were troubled about how to get luncheon meat to customers.

It had to be kept under refrigeration after canning.

This fact naturally limited the use of the product and made things inconvenient all along the line.

Now, of course, anything troubling canners troubles American Can Company, too.

So we and they set to work.

After much consultation and experiments on both our parts, a package and product were evolved which filled the bill.

The product, luncheon meat, kept without refrigeration, and was attractive when taken out of the package. The package itself could withstand the processing needed, looked distinctive, and was easy to open.

Everybody was pleased . . . the consumer . . . the canner . . . and American Can Company.

This, briefly, is a success story of how a package maker like ourselves can work with a manufacturer for his greater profit.

And there are other Canco success stories, many of them.

For whatever the packaging problem — whether it requires the *improvement* of an old package or the *creation* of a new one—Canco experts are used to solving them successfully . . .

... and have been for 47 years!

AMERICAN CAN COMPANY . New York . Chicago . San Francisco

This trade-mark CANCO is your assurance of quality containers. Look for it!

Visit us at the 43rd annual meeting of the American Meat Institute. Sept. 20-22; Waldorf-Astoria Hotel, New York, N. Y.



PRODUCTS YOUR STANDARD OF QUALITY

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For Fast Cure ... Produces excellent Color and Flavor in Hams-Bacon-Bologna and Meat Specialties.

AULA SPECIAL

The Favorite Cure for those who insist on a Boiled Ham Cure.

SEASONINGS (Pulverized)

Made with the choicest quality of natural spices. Special formulations to meet the most exacting individual requirements.

For Improved Color and Flavor try $m{AULA}$ Products

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LELAND STEAK MACHINE

Designed to Knit You Profits from Your Low-Price Cuts!

IO POINTS OF LELAND SUPERIORITY

- Extra large throat yields steaks up to 7" wide, 1 ½" thick!
- 2. Heavier, longer lasting knives tenderize the meat, never cut it!
- 3. All parts readily accessible for quicker, easier cleaning. Sanitary!
- 4. Fully enclosed gears immersed in lubricating oils. Direct motor-toroller drive.
- 5. Meat chute, knives and strippers are all of tough, rust-proof stainless steel.
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- 7. Gleaming all-white enamel finish.
- Aluminum trim for added beauty.

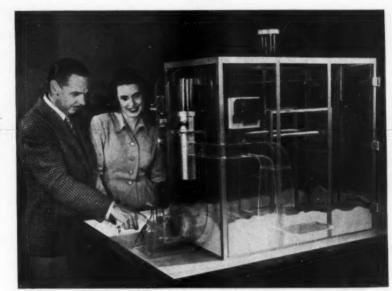
 8. Dimensions: 13½"x 14½" base,
 15¾"high. Ready to plug in and use.

 9. Quality-built LELAND requires a
- minimum of replacement parts and service.
- 10. Two automatic turn-off switches provide a double measure of safety.

The

Send today for free illus rated brochure! The new LELAND STEAK MACHINE is more than a steak maker . . . It's a machine for molding meat into extra dollars. Cash in now on the demands of your trade for popular-priced, tenderized steaks! Turn your low-profit end-cuts into thick, juicy steaks . . . turn to LELAND for greater profits!

DETROIT MF 5945 MARTIN AVENUE DETROIT 10, MICH. Plastic Model of Engineered ATMOS Smokehouse



Engineered and tailored to fit new or existing installations

See it for the 1st time

at the

AMI CONVENTION

Booth #47

Here at last is the smokehouse the meat packing industry has been waiting 100 years for . . . the revolutionary, all-new ATMOS SMOKEHOUSE is as new as the age we're living in and as sound and proven as time itself. Be sure to see the working scale model showing all the patented engineering features at the AMI CONVENTION Booth 47, Waldorf-Astoria Hotel, September 20–22.

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Frankfurter Banding Machine, at the Stahl-Meyer plant, 172 East 127th Street, New York City.

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- INDIVIDUALLY applies heat seal bands at the rate of 65 per minute.
- Requires ONLY ONE OPERATOR.
- Will band ALL your franks, or only SOME of them, to suit your packing requirements.

Appointments may be made to see our machine in operation daily, before, during, and after the Convention; just write or phone our Mr. Walz, EV 8-6700.

INTERNATIONAL

BANDING MACHINE COMPANY

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FIRST IN SERVICE



Service is a propalling force behind profit and we are proud of Crawn Parsaudized Service. We sell you the best quality came but that is all all—we also aim to do everything possible to help you increase profits and eliminate losses — we are beauty interested in your prosperity because we can only execute as you succeed, it pays to deal with Crown.



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No costly lag in your production schedule, due to choked valves, or other faulty parts, when you use equipment made by RANDALL . . . manufacturers of high-quality, precision-made sausage machinery since 1883.

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product, assuring you long years of trouble-free, low-cost service.

RANDALL STUFFERS are used in many well-known plants where QUALITY and PRODUCTION are a must.

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Write or wire for catalog and prices. Dept. N

Better Chilling

is assured with BINKS ROTOJET

Binks

BRINE SPRAY NOZZLES

Best proof of the superiority of Binks Rotojet Brine Spray Nozzles is the fact that more of these nozzles are in use today for packing house refrigeration than all other makes combined. When you specify Binks Rotojet nozzles, you know that your good judgment is confirmed by the experience of refrigeration experts throughout the industry.



PATENTED FEATURES GIVE EXCEPTIONAL FLUID BREAK-UP ...



Patented side-inlet, whirl chamber design of Binks Brine Spray Nozzles permits uniform fluid break-up and clog-proof operation at pressures as low as 7 lbs. Nozzle bodies and removable tips are precision-machined from tough, marine brass. Built to give years of trouble-free service. Easy to install. Satisfaction guaranteed.

Send today for Bulletin 11

describing Binks Rotojet Brine Spray Nozzles in full. State capacity of installation.

THERE'S A BINKS SPRAY NOZZLE
FOR EVERY SPRAY JOB

Binks

MANUFACTURING COMPANY

REPRESENTATIVES IN ALL PRINCIPAL CITIES # 3122-38 CARROLL AVENUE, CHICAGO, ILL.





Saves Trimming Losses

TRA-LEZE gives long-lasting, low-cost trolley-lubrication—cleans, sterilizes and rust-proofs trolleys and gambrels—increases trolley and gambrel life —reduces labor and lubricating costs—and eliminates trimming and waste due to oil-spotted carcasses.

Trolleys treated with Tra-leze roll easier—one man can push more weight with less effort. Tra-leze lubricates, cleans sterilizes and rust-proofs all in one operation. After it is applied Tra-leze is a dry lubricant ideal for meat packers. It lubricates without sticking or freezing in the coolers—and unlike light oil lubricants there is no dripping of rust and oil stains from trolleys onto meat carcasses. By using Tra-leze one packing plant made annual savings of over \$15,000.00 by eliminating trimming and cutouts from such oil and rust stains.

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1300 W. Division St.

Chicago 22, III.

Makers of Fethersip and Duxwax for defeathering poultry; Paxwax, Type S and other choose coatings.



Provisioner

Volume 119

SEPTEMBER 11, 1948

Number 1

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EDITORIAL STAFF

EDWARD R. SWEM, Editor • HELEN PERET, Associate Editor GREGORY PIETRASZEK, Associate Editor

DOROTHY SCHLEGEL

F. W. DURKEE

Washington:

D. H. HOLMES, 740 11th St. N. W

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ADVERTISING DEPARTMENT

Chicago: 407 S. Dearborn St. (5), Tel. Wabash 0742 HARVEY W. WERNECKE, Manager, Advertising Sales FRANK N. DAVIS

H. SMITH WALLACE

JOHN L. McGUIRE

FRANK S. EASTER, Promotion and Research

F. A. MacDONALD, Production Manager

New York: 740 Lexington Ave. (22), Tel. Plaza 5-3237, 5-3238 LILLIAN M. KNOELLER CHARLES W. REYNOLDS

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Announcing the New OBE DUO-THRUST FIRST BASIC IMPROVEMENT IN TRUCK WHEELS

now brought to you by...

Globe, pioneer in the design and production of roller bearing truck wheels for 31 years, now brings you a new and superior wheel with Duo-Thrust bearings.

Duo-Thrust is a single high precision finally ground and poliched contrider. 31 years, now brings you a new and superior wheel with Duo-Thrust bearings.

Duo-Thrust is a single, high precision, finely ground and polished cartridge,
combining the two important functions of a truck wheel bearing—radial load

Shown here are some of the advantages of this new water-tight wheel and bearing, advantages which mean longer life, uninterrupted service, low mainthrust and angular load thrust. tenance cost—plus easier rolling under heavier loads.

- √ Duo-Thrust Wheels roll easier.
- √ Duo-Thrust Wheels turn corners easier.
- ✓ Duo-Thrust Wheels are completely water
- Duo Thrust bearings are cartridge type. The inner race of the cartridge bearing is statight. I ne inner race of the cartriage bearing is sta-tionary on the axle. Axle wear is absolutely eliminated and speed of installation, replacement and servicing of the bearing is thus in-
 - √ Duo-Thrust Wheels are packed with Lubriplate lubricant at factory and guaranteed for one year without any other lubrication. creased.
 - √ Duo-Thrust Wheels come with lubricant sealed in with raw-hide retainers on ground

surface of bearing wheel; the water proof, threaded, easily removed hub cap further prevents lubricant from escaping and prevents lubricant grit and moisture.

- √ Duo-Thrust Wheels require no daily, weekly or monthly servicing, thus cutting down on maintenance cost.
- √ Duo-Thrust Disc Wheels are made of high quality aluminum alloy having great tensile strength. Our permanent molds assure tensile are made of the proof have the proof of th smooth, easy-to-clean surfaces.
 - Duo-Thrust Wheels have Globe specification neoprene tires, wider and deeper—they roll easier under heavier loads. They can important to all soids for salt high are impervious to oil, acids, fats, salt, high are impervious to oil, acids, tats, sait, night and low temperatures, water, steam and

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Waterproof, ser hub cap further bearing against moisture from w

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THE forty-third annual meeting of the American Meat Institute, to be held at the Waldorf-Astoria hotel in New York city, September 20, 21 and 22, promises to be one of the most interesting and valuable in the history of the organization. The program has been designed to cover all important current problems facing the meat packing industry and special meetings have been arranged to deal with specific problems of various segments of the industry. Such men of national prominence as Elmo Roper, Gardner Cowles, jr., H. E. Babcock and Walter Chamblin will be among the speakers during the three-day meeting.

An advance registration of well over 800 late this week indicates that a large number of packers, sausage manufacturers and others in the industry plan to be present. This is the first time in 17 years that the Institute's annual meeting has been held in any city other than Chicago. Seventeen years ago the AMI convention opened the new Waldorf-Astoria.

Even though advance registration is larger than anticipated, the Institute said late this week that rooms at 15 of the 16 New York hotels where space was reserved are still available. Only the Waldorf is completely booked. Convention registration will begin Sunday afternoon, September 19, at 2 p.m., in the East foyer of the Grand Ballroom of the Waldorf.

The program to be presented at the general sessions will focus attention each day of the conven-

tion on a single subject of pertinent interest to packers. Internal problems of the industry—operations, research, construction and merchandising—will be taken up the first day. Because of the great interest at present in meat supplies, especially in the East, the entire second day will be devoted to the subject of livestock. The third day will be "outlook day," when an attempt will be made by authorities in the various fields to forecast what is ahead in legislation, government, in business and, finally, in the meat packing industry.

The annual dinner will be held at 7 o'clock Tuesday evening in the Grand Ballroom of the Waldorf. The highlight of the dinner will be a two-hour show by Fred Waring and his Pennsylvanians. Waring's show is regarded as one of the outstanding entertainment events of the day. Waring presents an informal type of musical and variety program. Thousands of people are familiar with his radio program, which is heard each weekday morning over NBC.

The dinner is open to wives or other guests of those attending the convention. Tickets are \$15. Doors will open at 6:45 and dress is optional.

John F. Krey, chairman of the board of the AMI, will preside. A brief address will be made by H. E. Babcock, former chairman of the board of Cornell university, and internationally known writer on agriculture. His general subject will be the importance of animal agriculture in our country, with reference to the general economy. The



J. F. KREY



H. BABCOCK



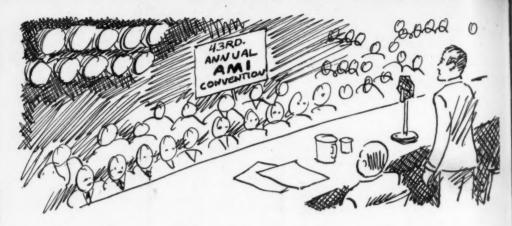
H. HENSCHIEN



WALTER SHAFER



ALAN TEMPLE



Institute late this week announced a special luncheon and style show for women relatives of members attending the convention, to be held at 1 p.m. Tuesday in the Starlight Roof of the Waldorf-Astoria. The hotel is arranging for one of the leading Fifth avenue stores to present the style show. The Institute announced that complimentary tickets are available, on the basis of one for each member company, and that additional tickets may be purchased at \$5 each. Reservations should be made before 4 p.m. Monday.

Also with a view to helping women who attend the meeting enjoy their stay in New York, the Institute has arranged for the Languild Convention Service to be on hand to give advice on night clubs, restaurants, shopping, exhibits, museums, sightseeing trips, etc. The service will aid in securing tickets to shows, concerts, radio broadcasts and sporting events and also will assist in making train and plane reservations. It will maintain a desk near the women's registration desk. Anyone wishing to make reservations in advance may write the Languild Convention Service, 14 Washington pl. E., New York 3, N. Y.

The Institute announced late this week that packers attending the convention will have an opportunity to hear a presentation of the results of some research in beef grading which has been conducted during the past year by the U.S. Department of Agriculture. This presentation will be given at a special session on Monday, immediately following the afternoon addresses. It will be made by H. E. Reed, director of the livestock branch of the USDA and members of his staff, and will be conducted by Paul C. Smith, chairman of the Institute's beef committee. Last year at a general meeting called by the Institute, an industry committee was appointed to work with the Department of Agriculture to study beef grading problems. This committee, under the chairmanship of P. L. Robertson, has been active during the year.

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Another feature of the convention program announced this week is a panel discussion to be presented at the Wednesday morning session by Wesley Hardenbergh, president of the AMI, John Milton of the Institute staff, and Don B. Hause, advertising director of Armour and Company.

All convention activity will take place on the third and fourth floors of the Waldorf. General sessions will be in the Grand Ballroom and the exhibit hall and many of the larger hospitality suites are located on these two floors. Most of the other hospitality headquarters are scattered over the rest of the Waldorf, with a few at nearby hotels. By mutual agreement all hospitality rooms will close at 10 p.m. They will open at 12 noon each day. For a list of firms maintaining hospitality headquarters see pages 60 and 85.

Forty-five manufacturers of equipment and supplies for the industry will have exhibits of their products in the three rooms provided for exhibits on the fourth floor. Other firms intend to have smaller displays in their hospitality rooms. The exhibit floor plan is shown on page 67.

Committee Meetings Scheduled

Several committee meetings have been scheduled during the convention. The Institute planning and advertising committees will meet in joint session on Sunday in Le Perroquet Suite, beginning at 10 a.m. On Monday the nominating committee will have lunch together at 12:15 p.m., in the Pillement Suite. On Tuesday morning a meeting for anyone interested in purchasing will be held from 9 to 11 in the Flamingo room. At noon that day the board of directors will meet for lunch at 12:15 in the Flamingo room. On Wednesday morning there will be a War Meat Board breakfast at 8 a.m. in Room 4C, and at noon the American Meat Institute Foundation will have lunch at 12:15 in the Pillement Suite.

For packers who are planning to go to New York early or to remain after the convention this issue contains suggestions for sightseeing (page 58), a review of plays and other entertainment in New York (page 59), recommended dining and dancing spots (page 56), sports events in the city during the convention period (page 72) and a map of the area of Manhattan in which most of these events take place (page 57).

Monday—Internal Problems

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The first session will be opened at 10 a.m. Monday by J. F. Krey, who will speak on the current status of the livestock and meat industry, with special reference to public relations problems for the immediate future. Victor Conquest, director of the Armour Research Laboratory, speaking on "The Future for Animal Fats," will stress the need for research programs by the industry. Conquest's experience in the packing field began in 1915 with Armour and Company. He served in World War I and was then associated with other packers, returning later to Armour. He is a chemist of considerable reputation throughout the country and is recognized as an authority on the subject of animal fats.

A. J. Steffen, sanitary engineer for Wilson & Co. since 1946, will speak on "Handling the Packinghouse Effluent Problem." Before the war Steffen was sanitary engineer for the Wisconsin state board of health and during the war served as chief of the sanitary engineering service of the Sixth Service Command in Chicago.

C. F. Niven of the American Meat Institute will speak on "Spoilage Avoidance and Quality Control." He has made many visits to packing plants and will bring first-hand information to his discussion of his subject.

The award of gold and silver buttons, an annual feature of the AMI annual meeting, will be made on Monday morning just before adjournment. This year special awards will also be presented to three 75-year veterans.

Opening the Monday afternoon session at 2 p.m., H. P. Henschien of Henschien, Everds & Crombie, Chicago, an outstanding packinghouse architect, will discuss trends in packinghouse construction. Following his talk, J. P. H. Perry, vice president of Turner Construction Co., New York, will present the latest information on building construction costs, at the present time and for the forseeable future.

Walter S. Shafer, vice president of Ar-

mour and Company in charge of sales, will speak on recent developments in self-service. He will present the experience which his firm has had in this field of merchandising. Shafer, who has been with Armour since 1922, has had a broad background in the selling end of the business, as salesman, branch manager and departmental manager.

The final speaker Monday will be John Bonini, specialist in product development, meat packaging division, Marathon Corporation, Chicago, whose subject is "Improving Profits Through Packaging."

Speakers on Tuesday morning's session are: Sherwood B. Grey, president of the Tanners Council and president of Blanchard Bro. & Lane, Newark, N. J., who will talk on "The Hide Situation"; A. A. Smith, president, the American National Live Stock Association, who will discuss prospects for increased cattle production within the next few years: Albert K. Mitchell, honorary vice president, American National Live Stock Association and a leading cattle producer and purebred breeder of New Mexico, who will bring the latest information on the foot-andmouth problem, based on several trips he has made to Mexico, and Jay Taylor, former president, Texas and Southwestern Cattle Raisers Association and a prominent livestock producer, whose subject is "Texas and the Livestock Business."

Tuesday afternoon Alan Rogers, chairman of the public relations committee, American National Live Stock Association, will discuss "The Consumer's Stake in the West." He will be followed by H. H. Kildee, dean and director of agriculture, Iowa State college, whose subject is "The Corn Belt's Major Contributions to the Economic and Nutritional Welfare of Our Nation." The last speaker Tuesday will be J. M. Jones, secretary of the National Wool Growers Association. "Why Lambs Are Scarce" is his subject.

Because of the general nature of the program Wednesday, which will attempt to forecast trends in government and business, a large attendance is anticipated. Walter Chamblin, jr., vice president of the National Association of Manufacturers, will present "What's Ahead in Legislation." He will discuss legislation which is likely to be proposed by the new Congress and tell how it will affect business. Chamblin has had extensive newspaper experience and has lived in Washington for the past 15 years. He has been active in the National Industrial Council and the NAM.

Gardner Cowles, jr., president and editor of *Look* magazine, will give "A Report on Europe." Having recently returned

(Continued on page 75.)



HARDENBERGH



ELMO ROPER



DEAN KILDEE



W. CHAMBLIN



G. COWLES

Where to Dine Where to Dance Where to Go for Entertainment

FEW of the hundreds of restaurants, night clubs and hotel dining rooms New York has to offer the visitor are given here to help those who are not familiar with the city. We also attempt to tell you briefly what to expect, what to order if the place is noted for certain specialties, and in some cases, what your check might be. It is well to remember, however, that prices are subject to change without notice. Where dancing and entertainment are provided your check is subject to 20 per cent federal tax. Unless indicated, there is no cover charge or minimum.

Barney's Steak House—28 E. 58th, EL 5-8943. Also at 340 Lexington (Between 39th and 40th), MU 4-8484. Hearty American food—charcoal broiled steak and mutton chops. Lunch and dinner. Medium a la carte. Bars. Open till 11:00 p.m.

Billy's Steak House—1st ave. and 56th, EL 5-8920. Old gas-lit saloon. Excellent chophouse fare, moderate a la carte. Lunch and dinner except no lunch Tuesdays.

Cafe Arnold—240 Central Park S., CI 6-7050. Good French food in an attractive, modern restaurant by the park. Lunch and dinner. Closed Sundays.

Cafe Louis XIV—15 W. 49th, CI 6-5800. Elegant Rockefeller Center restaurant. Quiet, dignified atmosphere; excellent French food. Expensive. Castleholm—344 W. 57th, CI 7-0873. Bounteous Smorgasbord in a gracious Swedish atmosphere. Moderate prices. Closed Mondays.

Chateaubriand—148 E. 56th, PL 9-6544. Generally regarded as one of New York's finest eating places. Excellent French food and wines. Lunch \$1.75 up; dinner \$4.00 up. Closed Sundays.

Colony—Madison at 61st, RE 4-9478. "Fine food & fine feathers." Very expensive. Closed Saturdays and Sundays.

Coq Rouge—65 E. 56th. Very attractive dining-dancing retreat. Excellent food. Dinner expensive a la carte. Dancing from 8:30. Closed Sundays.

Davy Jones—1290 6th ave. (51st st.), EL 5-9894. Excellent seafood. Deviled crab or sea squab recommended. Wine and beer only. Moderate prices, a la carte. Open 11:30 a.m. to 11:30 p.m.

Diamond Horseshoe—235 W. 46th, CI 6-6500. Expensive Broadway nightclub. Dancing. Shows 8:30 and 12:30 except Saturday, 8:00, 10:00 and 1:00.

Dick, the Oysterman—85 E. 8th, GR 3-8046. Choice of excellently prepared seafood, steak and chops in comfortable, masculine setting. Lunch and dinner. Closed Saturdays and Sundays.

El Morocco—154 E. 54th, EL 5-8769. Fashionable, very expensive. A la carte menu at dinner and supper. Dancing. Opens 7:00 p.m.

Fishermen's Net—493 3rd ave. (between 33rd and 34th), MU 4-8911. Delicious seafood in modest cozy setting. Prices reasonable. Wine and beer only. Open until midnight.

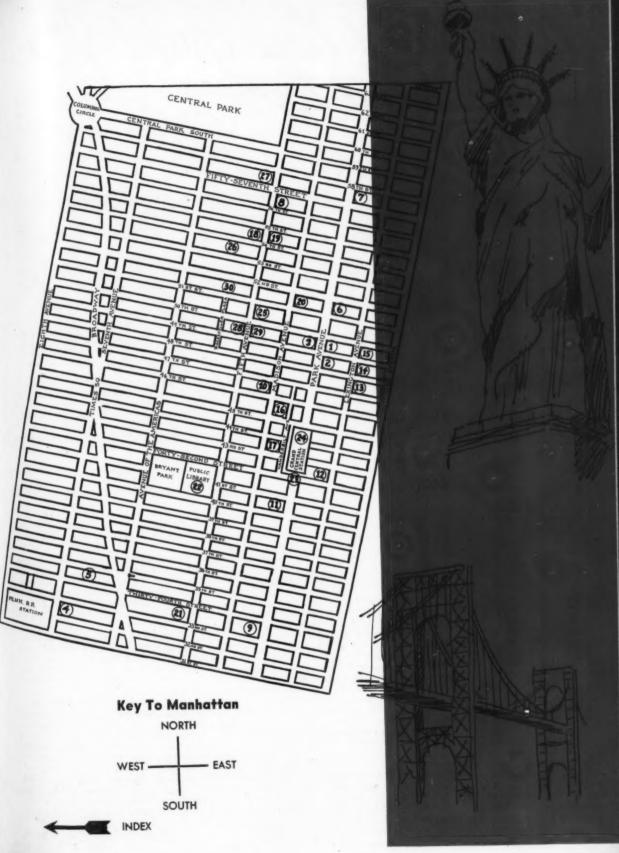
Flying Lobster — 129 W. 51st, PL 7-7590. Restaurant boasts 23 varieties of lobster dishes. Seafood is excellently prepared. Fish bar, open kitchen, beautiful upstairs dining room. Lunch 70c to 90c; dinner a la carte, specialties \$1.25 to \$4.00.

Gallagher's Steak House—228 W. 52nd, CI 5-5336. Old restaurant famous

(Continued on page 88.)

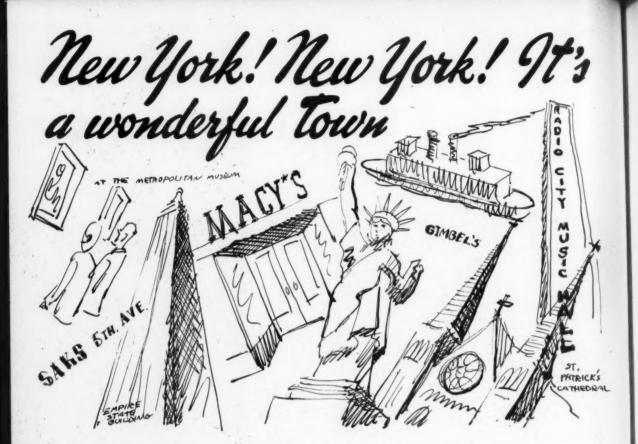
KEY TO MAP

- 1. Waldorf-Astoria Hotel
- 2. Park Lane Hotel
- 3. Hotel Marguery
- 4. Hotel Pennsylvania
- 5. Macy's
- 6. Hotel Ambassador
- 7. Ritz Tower Hotel
- 8. Ronwit-Teller
- 9. Vanderbilt Hotel
- RCA Building, Rockefeller Center, Hotel Ritz-Carlton
- 11. Chrysler Building
- 12. Hotel Commodore
- 13. Lexington Hotel
- 14. Shelton Hotel
- 15. Belmont Plaza Hotel
- 16. Hotel Roosevelt
- 17. Hotel Biltmore
- 18. Hotel Gotham
- 19. Hotel St. Regis
- 20. Columbia Broadcasting System
- 21. Empire State Building
- 22. New York Public Library
- 23. New York City Information Center (Pershing Square)
- 24. Grand Central Terminal
- 25. St. Patrick's Cathedral
- 26. Museum of Modern Art
- 27. Bergdorf-Goodman
- 28. Little Church Around the Corner 29. Saks Fifth Avenue
- 30. Esso Building



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PY NO means a complete guide to New York city, this is a list of places frequently visited by tourists on their first trip to the city. Addresses and visitors' hours are given. For a list of commercial sightseeing tours, see page 93.

American Museum of Natural History—Central Park W., 81st st. Natural science exhibits. Jewels, prehistoric fossits, anthropological specimens, reptiles, birds and animals in lifelike habitat. Open 10:00 to 5:00 weekdays; Sundays 1:00 to 5:00. Admission free.

Cathedral of St. John the Divine (Episcopal)—113th st. and Amsterdam ave. When completed, this cathedral, begun in 1892, will be the largest church building in America and the largest Gothic cathedral in the world.

Central Park Zoo—Near 64th st. Park entrance at 5th ave. Seals, animals, birds, reptiles. Admission free.

The Cloisters—Fort Tryon Park. One of New York's most beautiful and unusual parks. Open weekdays except Mondays, 10:00 to 5:00. Sundays 1:00 to 5:00. Admission free.

Cooper Union Museum—4th ave and 8th st. Medieval textiles and original designs; sixteenth to twentieth centuries; antique and miniature furniture tapestries, paintings and sculpture. Open weekdays 10:00 to 5:00. Closed Sundays. Admission free.

Dyckman House—204th st. and Broadway. Only existing Manhattan Island farmhouse dating back to eighteenth

century. Open 11:00 to 5:00 daily, except Mondays. Admission free.

Federal Hall Memorial Museum—Wall and Nassau sts. On site of Federal Hall where George Washington took oath of office as first president. Open Sundays through Fridays 10:00 to 4:00; Saturdays 10:00 to 1:00. Admission free.

Frick Collection—1 E. 70th st. Palatial home of the late Henry C. Frick. Works of Rembrandt, Cezanne, El Greco and Titian. Weekday organ recitals. Special Sunday chamber music concerts. Open weekdays except Mondays. 10:00 to 5:00; Sundays 1:00 to 5:00. Admission free.

Grant's Tomb—Riverside Drive and 123rd st. A museum and massive granite memorial containing remains of General Ulysses S. Grant and his wife. Open daily 9 to 5. Admission free.

Greenwich Village — Southwest of Washington Suare. Following World War I the Village became the center of the American Renaissance or of artiness, of political progress or of long-haired radical men and short-haired radical women; it has retained its "bohemian" way of life.

Hamilton Grange—287 Convent ave. Home of Alexander Hamilton. Open Mondays through Fridays, 10:00 to 5:00; Saturdays 10:00 to 1:00. Closed Sundays. Admission free.

Hayden Planetarium—Central Park W. and 81st st. Dramatic projection of heavens upon great hemispheric screen. Weekdays at 2:00, 3:30, 8:30; Saturdays 11:00, 2:00, 3:00, 4:00, 5:00, 8:30; Sundays 2:00, 3:00, 4:00, 5:00, 8:30. Admission charge.

Jumel Mansion—W. 160th st. and Edgecombe ave. Washington's headquarters when American Army retreated to New York. British-Hessian headquarters to 1783 when New York was evacuated. Historical relics. Open 11:00 to 5:00 daily, except Mondays. Admission free.

Little Church Around the Corner (Protestant Episcopal)—1 E. 29th st. So named by actor Joseph Jefferson. More marriages performed here than at any other church in the world. Picturesque stone buildings beyond the lich gate.

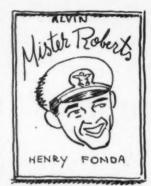
Metropolitan Museum of Art—5th ave. and 82nd st. Largest and finest museum in United States. Largest reference library on art, archaeology, etc. Open weekdays 10:00 to 5:00; Sundays 1:00 to 5:00. Admission free.

Museum of the City of New York—5th ave. and 104th st. History of New York city told in relics, furnishings, costumes, vehicles, ship models, dramatic dioramas. Open weekdays except Tuesdays, 10:00 to 5:00; Sundays 1:00 to 6:00. Admission free.

Pierpont Morgan Library—33 E. 4th st. Luxurious museum. Tapestries, paintings, sculpture. Original manuscripts. Open 10:00 to 5:00 daily, except Sundays. Admission free.

Rockefeller Center (Radio City)—
(Continued on page 92.)









The Play's the Thing!

RUN don't walk to the nearest streetcar, A STREETCAR NAMED DESIRE. Tennessee Williams' eloquent portrait of a sometimes lady in a squalid New Orleans slum. Winner of both the New York critics' award and the Pulitzer prize, the cast is headed by Jessica Tandy as the lady in question. With Marlon Brando and Kim Hunter. See it by all means! Barrymore Theatre, 47th, west of Broadway. Nightly, except Sundays, at 8:30. Matinees Wednesdays and Saturdays at 2:30.

INSIDE U. S. A. A large, lavish affair, full of movement and expensive shine, smart dancing, toothsome singing, excellent orchestrations, much ribaldry by night, and all with Miss Lillie of London. Her impersonations range from a choral leader to a mermaid on the Massachusetts shore and she is wonderfully funny. Century Theatre, 7th ave. at 59th st. Nightly, except Sundays, at 8:30. Matinees Wednesdays and Saturdays at 2:30.

Shakedown cruise on MISTER ROBERTS. The AK601 steamed into the Alvin Theatre last winter, with all the guns of the port saluting. The crowd and critics were properly overwhelmed, for the dramatization of Thomas Heggen's novel of life aboard a Navy cargo ship on the periphery of the war is something to shout about. Fast and funny. Henry Fonda in the title role is made to order. Alvin Theatre, 52nd, west of Broadway. Nightly, except Sundays at 8:30. Matinees Wednesdays and Saturdays at 2:30.

THE HEIRESS. Based on Henry James' novel about a brutally jilted, plain girl and her stern father, all done in Victorian trappings with an extra thick coat of manners and sterility. Basil Rathbone as the father of the girl is the same chilly caricature he's been playing all these years and the poor little girl (Beatrice Straight) just weeps and wails and has an awful time of it. Fine if you like that sort of thing. Biltmore

Theatre, 7th st., west of Broadway. Matinees Wednesdays and Saturdays at 2:30.

MAKE MINE MANHATTAN. You'll want to after seeing this light rather charming musicale about nothing in particular. Hilarious sketches interspersed with dancing girls and fine songs add up to a most agreeable evening. Broadhurst Theatre, 44th st., west of Broadway. Nightly, except Sundays, at 8:30. Matinees Wednesdays and Saturdays at 2:30.

THE RESPECTFUL PROSTITUTE. Sartre's melodrama dealing with the race problem and played to the hilt by Ann Dvorak. The curtain raiser is Richard Harrity's Hope is The Thing With Feathers. Both are highly effective theatre. Cort Theatre, 48th st., east of Broadway. Nightly, except Sundays, at 8:45. Matinees Wednesdays and Saturdays at 2:45.

HARVEY. This is the fourth year for Mary Chase's delightful comedy about a likable imbiber, his crochety sister and their invisible six-foot rabbit friend. Certainly a play you will want to see. 48th Street Theatre, 48th st., east of Broadway. Nightly, except Sundays, at 8:40. Matinees Wednesdays and Saturdays at 2:40:

THE PLAY'S THE THING. Sex on the Riviera, personified in this case by Faye Emerson. A witty and thoroughly delightful revival of Molnar's airy comedy of manners. With Louis Calhern and a fine supporting cast. Booth Theatre, 45th st., west of Broadway. Nightly, except Sundays, at 8:30. Matinees Wednesdays and Saturdays at 2:30.

ANNIE GET YOUR GUN. After all these years, Ethel Merman is still wowing them in one of Rogers and Hammerstein's best musicales. Annie's our gal! Don't miss her. Imperial Theatre, 45th st., west of Broadway. Nightly, except Sundays, at 8:30. Matinees Wednesdays and Saturdays at 2:30.

(Continued on page 94.)







PACKERS and other members of the meat industry who attend the AMI's forty-third convention in New York next week will find a great variety of activity and entertainment in the numerous hospitality headquarters provided for them by equipment manufacturers, brokers and suppliers.

Although an extensive exhibit of equipment and supplies will be held during the meeting, a number of companies intend to have small displays in their suites, together with folders, photographs and descriptive material relating to

their products. Presidents, managers, sales officials and other key executives will be on hand at various headquarters to discuss equipment and operating problems with individual packers, answer questions relating to particular products and dispense the hospitality for which these centers are noted.

A uniform closing hour—10:00 p.m.—will be observed this year, by mutual agreement of all suppliers having headquarters. All rooms given in the following directory will be at the Waldorf-Astoria unless otherwise noted.

ADJAX SPECIALTY FOODS, LTD., Belmont Plaza Hotel Hosts: Sam Isaac and Mike Krauss.

AFRAL CORPORATION

Hosts: W. E. Oliver and staff.

AIR INDUCTION ICE BUNKER CORP.

Hosts: M. J. Greene, P. T. Greene, L. I. Witkoff and C. Segor.

AMERICAN CAN COMPANY

Hosts: T. E. Alwyn, E. K. Walsh, V. K. Shuttleworth, A. C. Staley, jr., G. Gryzon, F. E. DeLuca, R. E. Conklyn, W. C. Stolk, L. W. Grasskamp, H. M. McCormack, W. D. Grimmer, W. T. Harlan, A. Scheffler, P. B. Davenport, K. C. Adams, G. H. Kellogg, M. P. Cortilet, D. B. Craver, H. A. Pinney, W. C. Schultz and E. G. Weimer.

THE V. D. ANDERSON COMPANY

Hosts: J. E. Castino, W. H. McCormac, M. W. Smith and J. C. Lundmark.

ASMUS BROS., INC.

Hosts: Marvin L. Asmus, Louis J. Asmus and Harry J. Elliott.

BARLIANT AND COMPANY, Belmont Plaza Hotel

Hosts: Sam Barliant and Virgil Norris.

BASIC FOOD MATERIALS, INC.

Hosts: R. F. Beerend, C. M. Cox, H. A. Grade, H. S. Paes, C. R. Prickitt and David Simmons.

HENRY E. BENDER & CO.

Host: H. E. Bender.

THE BRECHT CORPORATION

Hosts: Morris Feinstein and Charles G. Volkening.

BUILDICE COMPANY, INC.

Hosts: R. B. Crawford, J. J. Lewen, N. J. Kuhn, J. George Rea, R. A. Espe, H. A. Pelletier, J. A. Heinzelman and John White.

CHICAGO COLD STORAGE WAREHOUSE

DIVISION BEATRICE FOODS CO., Belmont Plaza Hotel

Hosts: J. H. Edmundson and A. F. Winston.

CINCINNATI BUTCHERS' SUPPLY CO.

Hosts: Oscar Schmidt, William C. Schmidt, Herman Schmidt and Fred W. Stothfang.

CINCINNATI COTTON PRODUCTS CO.

Hosts: Sydney Goldfarb, Louis Goldfarb, F. J. Luebbe, Alvin Goldfarb, Dave Rose and Harry Freedman.

CONCENTRATED SEASONINGS, INC.

Hosts: Martin Seligman and Herman Scherberg.

CONTINENTAL CAN COMPANY, INC.

Hosts: J. P. Louderman, H. A. Eggerss, T. C. Fogarty, G. H. Muth, W. K. Newman, R. L. Perin, W. B. Larkin, W. F. Coleman, J. R. Hughes, C. L. Smith, O. C. Johnson, R. V. Wilson and A. L. Malone.

CONTINENTAL ELECTRIC CO.

Hosts: Arthur W. Peterson, A. A. Hess and John W. Cannon. (Continued on page 63.)

FOOTWEAR AFET œ m 00 2 ETIGI

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 See the complete Lehigh line of Rubber and Leather Safety Boots and Shoes. Send for new catalogs Rubber #15 and Leather #14 today.

> General Industrial Safety Boot for indoors and out. Long service and maximum toe-protection on any wet industrial job



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Stock No. L-104. Miners block rubber with long

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Whole sizes 6 to 12

milk plants, dairies, meat-packing plants or any slippery floor. "PAR-GRIP" Safety Boots and Shoes. Long, safe service in as stock No. (-1113 except ankle height. Whale and Steck No. 6-1113. Top-quality, heavy-duty, black subber time boot. Whole sizes 6 to 12. off strees 5 to 12.

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The National Provisioner—September 11, 1948

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VISIT OUR HEADQUARTERS
ROOM 4U-THE WALDORF-ASTORIA
DURING THE CONVENTION

THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.

DOH

HOSPITALITY HEADQUARTERS

(Continued from page 60.)

CUDAHY PACKING CO.

Hosts: J. W. Christian, D. K. Sanders, C. J. Stewart, C. J. Wray, C. E. McClure, G. Robert, C. E. Holt, H. W. Clubb, F. I. Ryan, G. H. Krohn, E. P. Vail, S. J. Warren, J. V. Zbornik and H. B. Reed.

CUSTOM FOOD PRODUCTS, INC.

Hosts: W. E. Kicker, F. J. Potts, P. G. Phillips, J. P. Swift, Henry S. Banks, M. J. Phee and J. E. Brown.

DOHM & NELKE, INC.

Hosts: Daniel Dohm, jr. and George Nelke.

THE JOHN J. DUPPS COMPANY

Hosts: John A. Dupps, R. L. McTavish and F. B. Schottel-kotte.

ENTERPRISE INCORPORATED

Hosts: Samuel Marks, R. H. Marks, H. K. Hirsch and J. S. Wedeles.

FEARN LABORATORIES, INC., Barclay hotel

Hosts: M. A. Hagel, G. W. Young, Hugh M. Paterson and James G. MacMullan.

GENERAL AMERICAN TRANSPORTATION CORP. AND UNION REFRIGERATED TRANSIT LINES

Host: E. B. Pallardy.

THE GIRDLER CORPORATION, Barclay hotel

Hosts: John Slaughter, L. D. Roy, S. N. Welch and Jack Kennedy.

P. G. GRAY CO.

Hosts: L. E. Griffin, G. E. Taylor, R. K. Griffin and Norman Appleyard, jr.

THE GRIFFITH LABORATORIES, Belmont Plaza hotel

Hosts: F. W. Griffith, M. C. Phillips, H. L. Gleason, S. L. Komarik, H. L. Holmquist, L. Weiner, L. W. Hobbs, P. D. Bartholomew, R. F. Stutz, A. P. Lovell, H. A. Levy and S. L. Thompson.

PHIL HANTOVER, INC.

Hosts: Philip O. Hantover, L. J. Hantover, C. L. Abrams and T. J. Irey.

HESS-STEPHENSON CO.

Host: Stanley E. Hess.

J. S. HOFFMAN COMPANY, INC.

Hosts: Harry I. Hoffman, S. Salinger, B. C. Segner, C. A. Faye, Harry Miller, Keith Irwin, A. J. Kornuszko, D. Netter and Walter Barney.

HOY EQUIPMENT CO.

Hosts: Frank Hoy, H. R. DeCressey, Jack Addis, Richard W. Hoy and E. B. Veech.

INDEPENDENT CASING COMPANY, Belmont Plaza Hosts: Sam Isaac and Mike Krauss.

E. G. JAMES COMPANY

Hosts: E. G. James, Paul Youkey, M. J. Mackin and R. T. Williams, sr.

JAMISON COLD STORAGE DOOR CO.

Hosts: J. V. Jamison, jr., J. V. Jamison, III, F. H. Wagner, jr., Stan Baldwin, M. M. Crisman, David Smurl and E. L. Cook.

KADIEM, INC.

Hosts: R. K. Kurze, R. W. Townsend, Karl Hubner, James Carell and J. Corbin.

KEYSTONE BROKERAGE CO.

Hosts: Jean Hosmer, John Hickey, Frances Huesman, Burt Petersen and Carl Phillips.

KOLD-HOLD MFG. CO.

Hosts: E. A. Thiele and J. C. Jackson.

LINK-BELT COMPANY, Belmont Plaza hotel

Hosts: H. D. Alexander, T. W. Matchett, J. O. Durant and R. E. Jones.

MARATHON CORPORATION

Hosts: E. V. Krueger, R. A. Nash, P. R. Rundquist, John Bonini, Ken Dickinson, J. A. Turner, W. E. Adcock, John Weiss, John T. Bode, W. E. Craig, Frank Ruthven and Charles Cowart.

H. J. MAYER & SONS CO., INC.

Hosts: H. J. Mayer, sr., C. F. Mayer, Frank A. Mayer, S. A. Mayer, Paul Heath, sr., and M. C. Dakin.

MERRILL LYNCH, PIERCE, FENNER & BEANE

Hosts: S. A. McMurray, M. J. Forbes, Walter Jensen, Walter L. Straus and William McLaughlin.

MILPRINT, INC.

Hosts: Shy Rosen, L. R. Zimmerman, Don Faulkner, Jack Manion, Henry Jentzen, Cliff Williams, Walt Nicholson, Milt Silverman, Harry Rosenfeld, Fred Marsh and Bob Zigman.

MONGOLIA IMPORTING CO.

Hosts: Andrew T. Terry, Sigmond T. Terry, Louis R. Stupnick, Otto Weber, jr., J. B. Berliner, Geo. F. Reichert and Preslie H. Turner.

NIAGARA BLOWER CO.

Hosts: P. H. Schoepflin, M. H. Olstad, H. F. Lowe, Stanley Colter, John Campbell, A. J. Vandermade, R. C. Knight, W. L. Offenhamer, E. J. Felt, R. S. Jones, O. F. Gilliam and Helen Anderson.

R. F. NORRIS & ASSOCIATES

Host: Roy F. Norris.

NORTH AMERICAN CAR CORPORATION

Hosts: L. H. S. Roblee and J. J. Conners.

OLSEN, CHESTER A., INC., Belmont Plaza hotel Host: Chester A. Olsen.

OPPENHEIMER CASING CO.

Hosts: Harry D. Oppenheimer, E. H. Oppenheimer, M. S. Holstein, C. Fels, Joseph Burke, R. H. Opper, H. Barney, A. Luft, H. E. Wolfe and S. A. Greenfield.

PHILADELPHIA BONELESS BEEF CO.

Hosts: Harry Batt and Paul J. Batt.

PLYMOUTH ROCK PROVISION CO., INC., Belmont Pl.

Hosts: Lester Levy, Joseph Levy, Dick Levy, August Bauer and Ben Rotter.

PREMIER CASING COMPANY

Hosts: Dan Summer, Herman H. Goldberg, Jack Shribman, A. E. Weil, L. C. Stix, jr. and Lothar Gutman.

THE PRESERVALINE MANUFACTURING CO.

Hosts: Ted Brown, Dick Drees, Ed Gisch, Tim Halpin, Bob Kenyon, L. J. Kenyon, Jerry Nassau, Ben Miller, Karl Rein, John Rettberg, Lou Rosmarin, Joe Ryan, Al Schaffner, Bill Scheyer, Andy Schnell and Charles Warmbold.

PURE CARBONIC, INC.

Hosts: C. W. King, R. C. Peters, T. H. Townsend, A. J. Granata and L. F. Kilmarx.

F. C. ROGERS CO.

Host: Harry K. Lax.

ROYAL PACKING CO.

Hosts: Joseph Sokolik and Harry Sokolik.

SAYER & COMPANY, INC.

Hosts: H. W. Townsend, Mack Warner, George E. Stutz, Kurt M. Georgi, L. R. Hausman, Ed Feih, Jack Braun, Leonard Luft, Jack Scarr and A. Schwam.

(More on page 65.)



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H. P. SMITH PAPER CO.

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Host: Vincent J. Sheridan.

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Hosts: John M. Weyer, Jack Haug, Al Gillings, Victor E. Figlar and Frank Quintes.

THE VISKING CORPORATION

Hosts: H. R. Medici, G. Freund, H. A. Lotka, W. R. Hemrich, B. Schenk, C. W. Whitford, J. E. Lane, A. E. Peters, F. G. Adams, G. Granath, W. Hasson, H. Ries, C. Beckman, E. Balestier, jr., R. Lindahl, D. Chesser and G. Minea.

EDWARD WAX CASING CO.

Hosts: Edward Wax and Charles Wax.

WHITTING AND AUSTIN

Host: Gordon B. Austin.

WILSON BROKERAGE, Belmont Plaza Hotel Host: Frank X. Kenny.

Industry Supply Group to Meet During Convention

Charter members of the Meat Industry Supply and Equipment Association will meet at 10 a.m. Tuesday, September 21, in the West foyer (third floor) f the Waldorf-Astoria hotel, New York city, A. H. Noelke, secretary-treasurer, announced this week. Purposes of the meeting will be to adopt a constitution, vote in permanent officers for the fiscal year and determine the initial activities of the association for its first year of operation.

Noelke stated that all suppliers to the meat industry are invited to attend the meeting. However, only those who have become members will be eligible to vote

Members have been sent a rough draft of the constitution which will be presented for consideration. The meeting will be conducted as speedily as possible and will be adjourned before lunch time.

The Meat Industry Supply and Equipment Association was organized early this year by a group of Chicago firms, and other industry suppliers throughout the country have been invited to join the organization.

JULY USDA PURCHASES

Purchases of food and agricultural products by the U. S. Department of Agriculture in July included 7,177,833 lbs. of Mexican canned meat and 393,-096 lbs. of lard and other animal fats for delivery to the Department of the Army; 551,040 lbs. of tallow for delivery under the foreign assistance act, and 387,030 lbs. of Mexican canned meat for cash-paying foreign governments.

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21 East 40th st. FREDRICK B. COOPER CO., INC., 25 Broadway

R. W. EARLEY, INC.,

259 West 14th st. FELDMAN & MULLEN,

GROENEVELD CO., INC., 2 Broadway

CHARLES E. HAMAN CO., INC., 1 Exchange Place, Jersey City (New York City connections) ARTHUR HARRIS, 11 Broadway

CHARLES C. ISECOVITZ, 260 Harrison ave., Jersey City (New York City connections)

FRANK R. JACKLE, 405 Lexington ave. MERRILL LYNCH, PIERCE,

FENNER & BEANE, 70 Pine st. PRENTZEL & ARNE,

Produce Exchange
PROVISION SALES AGENCY,
INC., 21 E. 40th st.
VAN GELDER-FANTO CORPN.,

E. J. VERDE & CO., 335 Produce Exchange MILTON WEISS,

873 Washington st. WILSON BROKERAGE,

Produce Exchange

52 Vanderbilt ave.

FOOTNOTES ON THE ARTIST

Credit for the pen and ink sketches in this issue goes to James W. Coil,

Chicago. As a student at the Art Institute of Chicago, Coil has spent the past two years studying under the well known artist, Paul Wieghardt. Previous to that Coil was a Navy man with a three and a half year hitch under his belt that covered both the European and Pacific theatres. His future plans



include continuing his studies at the Art Students' League in New York and then on to Paris. Coil's chief interest in art stems from his high school days in Flint, Mich. and covers such diversified forms as portrait work, water colors and oils.

CUDAHY BONDS READY

Holders of Cudahy Packing Co. first mortgage 2% per cent bonds due in 1967 have been notified that permanent bonds are now ready and exchangeable for temporary bonds originally issued, at the New York office of Halsey, Stuart & Co., Inc.

WOOL GROWERS CONVENTION

The 1949 National Wool Growers Convention will be held February 1-4 in San Antonio, Tex., at Hotel Gunther. **EVENT**

43rd Annual
A.M.I.
Convention

DATES

September 20, 21, 22

MAN TO SEE

SAMUEL BARLIANT

PLACE

Booth 39 - Waldorf Astoria Hospitality Hdqrs.-Belmont-Plaza

Whether you are interested in buying or selling packinghouse machinery and equipment, the man for you to see while attending the AMI Convention is SAMUEL BARLIANT. Virgil Norris, Designer and Builder, of the High Speed, Precision Built, Automatic Frozen Meat Slicer, will be on hand in the Barliant Hospitality Headquarters in the Belmont Plaza Hotel, as co-host. We will answer your questions regarding this revolutionary new Slicer and explain its many exclusive advantages.

The close collaboration of the Consolidated Engineering Enterprises and their sole selling agent to the Meat Packing Industry, Barliant and Company, has already resulted in the widely acclaimed Automatic Frozen Meat Slicer. Other new developments are now under way and will be presented to the Industry as soon as complete tests have been made.

We invite your suggestions and comments on these new developments and will be glad to discuss with you machinery improvements that you have in mind.

Watch for future announcements!

See Our Weekly Column on the "Classified" Page!

BARLIANT and COMPANY SALES AGENTS

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NP CONVENTION SERVICE

A complete directory of supplier hospitality rooms and suites has been compiled by THE NATIONAL PROVISIONER and will be located at the magazine's service desk in the foyer off the Grand Ballroom at the Waldorf Astoria for the use of all those attending the AMI convention. All suppliers, brokers, and equipment manufacturers are urged to notify the NP of the location of their hospitality rooms as early as possible. More than 70 firms will maintain hospitality headquarters at the Waldorf, Belmont Plaza and other hotels nearby the meeting center.

At its desk the NP will answer inquiries regarding the convention, New York City, subscriptions, advertising, etc., and render various services for conventioneers. Those wishing to leave messages for friends and business associates will find the staff ready to coperate. Editorial headquarters for the PROVISIONER will be in Room 4-P at the Waldorf and members of the staff, who will arrive in New York on September 18, can be reached at the service desk, in Waldorf 4-P, or at the Belmont Plaza hotel where they will be housed.

At the entrance of the Basildon room, first of the three exhibit halls, will be located another NP directory listing all exhibitors and exhibits in alphabetical order.

VACUUM-CASED SAUSAGE

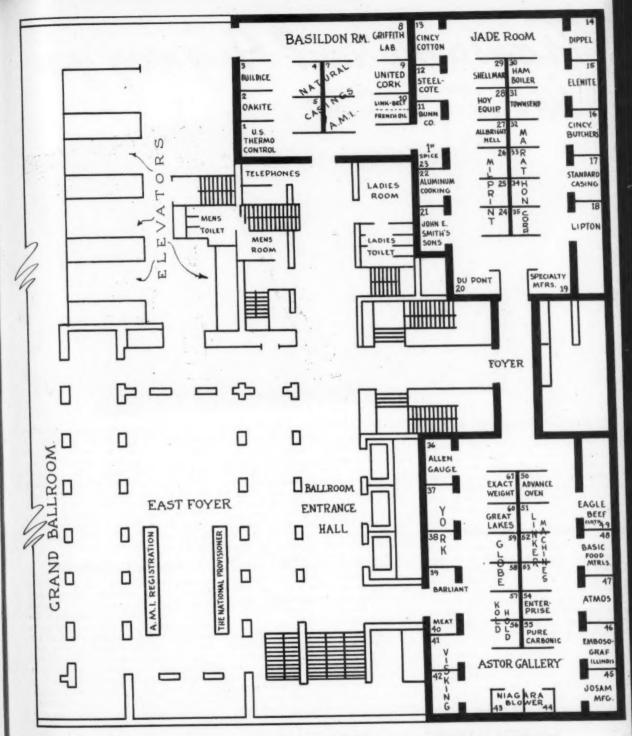
In a discussion of a dual wrap for fresh liver sausage and braunschweiger which appeared in THE NATIONAL PROVISIONER of August 7, page 17, the development of the vacuum stuffing technique employed was erroneously credited to the sausage manufacturer in whose plant the installation was observed. The technique was developed by the Visking Corporation working in collaboration with Swift & Company.

The principal advantage of the method is that it permits the sausage plant to use its regular method in preparing the sausage but to safeguard the product by giving it a second and outer casing, such as the plastic Visqueen type used at the plant mentioned in the article. The sausage is first stuffed in a white or colored opaque casing and the outer plastic casing applied after chilling.

Plastic casings must be handled carefully as they can be stretched out of shape so that they lose their resiliency.

CHECK YOUR WATCHES!

During the convention, and until September 26, New York will be on eastern daylight time, one hour ahead of Chicago daylight saving time, or two hours ahead of central standard time.



FORTY-FIVE SUPPLIERS WILL EXHIBIT AT INSTITUTE'S MEETING

AGAIN this year an extensive exhibit of packinghouse machinery, equipment and supplies will be held in connection with the convention. Space for the exhibits has been provided in the Basildon and Jade Rooms and the Astor Gallery on the fourth floor of the Waldorf-Astoria. These rooms are on the same floor level as

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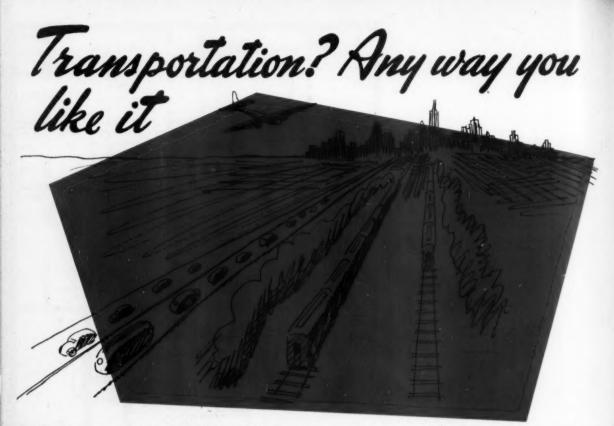
> the ballroom in which the annual meeting sessions will be held.

> The exhibits will be open on September 20, 21 and 22 at the following hours:

8:00 a.m. to 10:00 a.m. 12:00 noon to 2:00 p.m. 3:30 p.m. to 8:00 p.m.

The time for reopening at 3:30 p.m.

is deemed approximately correct. In any event, the doors will be opened at the conclusion of each afternoon session. During the time meetings are in session the exhibits will be closed, locked and inaccessible to packers and to exhibitors. The exhibitors will be permitted, however, to service their exhibits while meetings are in session.



ANY factors combine to make 1948 the best travel year for attending the AMI annual meeting since before the war. Modern streamliners, four-engine luxury air liners, air conditioned and express busses and a much improved automobile situation will provide convenient, comfortable and speedy transportation.

Train Transportation

Space on the newer and more famous trains is still tight so that it is very difficult to secure last-minute reservations. E. R. Hutton, Chicago passenger agent of the New York Central, says, for instance, that chances of securing accommodations on the new \$2,000,000 twin Twentieth Century Limited trains which will make their maiden run on September 17 are slight. There is, however, a new Pullman ruling permitting cancellations as late as the day of departure which increases the possibility of securing last-minute space.

Some of the less publicized roads frequently can take care of late requests for reservations. Packers might also consider using the office of their freight agent to secure reservations. Such a courtesy is frequently extended to good freight customers. If a sufficiently large group desires accommodations, the freight agent can often secure an additional car which will be added to a train already sold out.

Securing return space when tickets are purchased is strongly advised. However, if this is not done, or if plans for returning home are changed, the New York office of the railroad should be contacted as early as possible.

Frank S. Selke, Pennsylvania Railroad passenger representative, points out that the rail traveler today has considerable leeway in routing and stopover privileges. For example, it would be possible to go to the convention from Chicago via the New York Central syswith stopovers at Cleveland, Buffalo, etc., and to return via the Pennsylvania with stopovers at Washington, D. C., Philadelphia, Pittsburgh, etc., and still pay only the round trip fare. Any ticket agent can make the necessary arrangements for the different routings and stopovers, Selke stated. The only limitation is that the trip be completed within 90 days.

A temporary shortage of ready cash should not deter anyone from attending the convention. The major railroads, in cooperation with local banks, have adopted a travel loan plan whereby travelers can secure rail tickets at a loan rate consistent with short term small loan bank rates, i.e., from 6 to 8 per cent.

Airline Travel

Through the addition of new equipment in the 300-mile-an-hour class, airlines are prepared to give fast transportation to those who prefer to travel by plane. While space is rather generally available at present, airline representatives advise making advance reservations if possible.

H. W. Phillips, manager, American Airlines convention bureau, suggests

that packers in some areas may find it advantageous to charter a plane. If capacity groups can be secured, the rate between terminals such as Chicago and New York is less than standard fare. Departure and arrival time can be set to suit the wishes of the group. Packers in the Chicago area may contact Mr. Phillips if interested in chartering a plane. Packers in other centers should get in touch with their local airline representative.

Advice to Motorists

Many packers who have the time to spare will probably drive to New York. For those who wish to do some sightseeing en route, the services of the travel bureaus of gasoline companies are recommended. These travel bureaus will be able to suggest routes over scenic, secondary roads. It is also suggested that reservations at hotels or motels be arranged in advance.

The Shell Oil Touring Service recommends the following stopovers and routings on longer trips to New York city. They are based on the excellence of accommodations available in the cities given. Routings are designed to avoid crowded road conditions, and are limited to a reasonable day's drive for the average motorist.

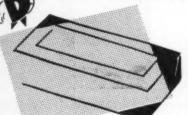
From the Thomasville, Ga. area, stopovers at Sumter, S. C. and Richmond, Va.

From Omaha, Nebr., stopovers at Peoria, Ill. and Canton, O.

From the upper Minnesota area,
(Continued on page 71)



That's a job for your wrapper. A well designed, well printed wrap, created for you by DANIELS will make the impression that pays off.



There is a DANIELS product to fit your needs in . . .

Transparent glassine • snowdrift glassine • Superkleer transparent glassine • lard pak • bacon pak • genuine grease-proof • sylvania cellophane • special papers, printed in sheets and rolls.

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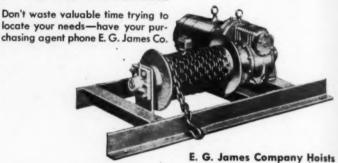
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ST. JOHN Equipment

WEAR-EVER Aluminum

KURLY KATE Sponges

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FRANK'S Style Hooks

Hammer Mills SYLVANIA RED COMET Coment & Paint Fire Extinguishers

HUENEFELD Meat Boxes

HAMILTON Kettles

TRERICE Controls

SALEM **Butcher Tools**

RENDERING

ACE FROZEN

Meat Slicer

KEEBLER

LYON

Equipment

JAMISON

BUFFALO

CHAMPION

Ice Crushers

ADVANCE

Equipment

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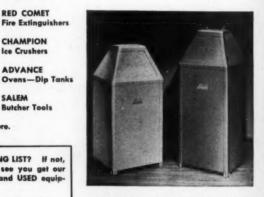
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Gary, Indiana and Salem, Ohio.

From interior Iowa, Mendota, Ill. and Salem, O.

From the Southwest, traveling via Kansas City, stopovers at Decatur, Ill. and Wheeling, W. Va.

From the Chicago and Detroit areas, stopover at Pittsburgh.

From St. Louis, at Columbus, O. From Indianapolis, Washington, Pa. From Cincinnati, Somerset, Pa.

Getting Into New York

The Shell Touring Service suggests that all motorists enter New York city via the Holland Tunnel which is on U. S. Routes 1A and 9A. Coming from the tunnel, turn north on the Miller Highway, travel to the northbound exit ramp at 79th st., continue on the ramp until W. 50th st., then turn east and continue to the Waldorf-Astoria.

Packers arriving in New York city without hotel reservations should promptly contact Merrill Maugham of the AMI staff at the Waldorf-Astoria, who is working with the Greater New York Hotel Association and can secure accommodations if they are at all available.

Transportation System For Greater New York City Area

New York city is well provided with public transportation and is singularly blessed with frequent, fast rail service connecting it with other major cities in the immediate vicinity—Washington, D. C., Philadelphia and Boston.

COMMUTER TRAINS: According to E. O. Hickey, passenger agent, Pennsylvania Railroad, the system's trains run from New York to Washington every half hour during business hours and cover the distance in 4 hours and 15 minutes. Two through trains, whose running time is 2 hours and 40 minutes leave New York daily except Sunday, at 9:15 a.m. and 2:05 p.m., EST.

The Pennsylvania operates 37 trains daily from New York to Philadelphia. They cover the distance in 87 minutes. From Philadelphia trains can be secured to Atlantic City, an hour and 15 minutes away.

Conventioneers wishing to visit parts of Long Island can do so conveniently by using one of the 300 commuter trains the Pennsylvania runs daily.

The New York, New Haven and Hartford Railroad operates trains to Boston every hour on the hour, a fivehour run.

SUBWAY SYSTEM: The major transportation system in New York is the subway connecting the various boroughs. The entire system is operated by the Board of Transportation, City of New York. Fare is 10c, with free transfers at designated stations. The closest tube entrances to the Waldorf-Astoria are on Lexington ave., at 51st and 59th, both of which may be reached by bus. For routing information call the Board

LIST OF NEW YORK MEAT PACKERS

Following is a partial list of packers and New York city representatives of outside firms, published for the convenience of those wishing to make personal visits while in New York. All are located in New York city with the exception of those which have other addresses given.

Telephone

	ephone
American Packing Corp., 683 Henderson st., Jersey City, N. J.	
REctor	
Armour and Company, General Offices, 120 BroadwayREctor	
Boarshead Provision Co., 232 Hudson ave., BrooklynTRiangle	
Central Packing Corp., 352 Johnson ave., BrooklynEVergreen Cudahy Packing Co., Central Offices, 450 West 14th stWAtkins	8-8280 9-8100
DeAngelis Packing Co., Tonnell ave. at 6th st., North Union Bergen, N. J., and 405 W. 14th st., New York cityCHelsea	7-3543 2-3357
Figge & Hutwelker, Inc., 631 W. 40th st	3-4128
Glaxon Meat Co., 617 Eleventh ave	7-8700
Adolf Gobel, Inc., 24 Rock st., BrooklynEVergreen	
Greater New York Packing Co., 11th ave. and 40th stLOngacre	
E. Greenebaum Co., 328 E. 103rd stATwater	
M. H. Greenebaum Co., Inc., 165 Chambers stDIgby	
Hugo & Wiebke, Inc., 477 Willis ave	5-3440
Hygrade Food Products Corp., Executive Offices, 30 Church st. COrtland	7 0000
Imhof, Inc., 2 Ninth ave	
George Kern, Inc., 350 W. 38th st	9-3533
Kingan & Co., 700 Brook ave., Bronx. MEIrose M. Kraus Bros., Inc., 20 Tenth ave	0-1910
Liberty Provision Co., 151 E. 4th st	
Merkel's, Inc., 94-11 Sutphin blvd., Jamaica, N. YREpublic	
Miller Packing Co., Inc., 722 Myrtle ave., BrooklynULster	
John Minder & Son, Inc., 121 Barclay st	
John Morrell & Co., Plant and offices, 446 W. 14th stCHelsea	
Mott Haven Packing Co., 223 E. 138th stMElrose	5-7025
Hugo Nagel, Inc., 117 Lawrence st., BrooklynTRiangle	
National Kosher Meat Products Co., 224 E. 6th stGRamercy	5-7400
New York Butchers Dressed Meat Co., 11th ave. & 39th st LOngacre	3-2000
Paramount Meat Processors, Inc., 337 E. 48th stELdorado Plymouth Rock Provision Co., Inc., 1560 Boone ave., BronxDAyton	
Rath Packing Co., 444 W. 14th st	9-3503
Regal Packing Co., Inc., 525 Eleventh aveBRyant	9-7770
Stahl-Meyer, Inc., 172 E. 127th stLEhigh	
Swift & Company, Central Offices, 259 W. 14th st WAtkins	
Trunz, Inc., 25-45 Lombardy st., BrooklynEVergreen	
Union Abattoir, Inc., 300 Johnson ave., BrooklynEVergreen	8-1760
United Dressed Beef Co., Division of Swift & Company, 319-21 Johnson ave., BrooklynEVergreer	7-8180
M. Wetzstein Sons, Inc., 328 E. 103rd stATwater	9-3010
Whitestone Packing Co., 353 E. 4th st	4-6336
Wilson & Co., Inc., General Offices, 222 Fourth aveALgonquir	4-6557

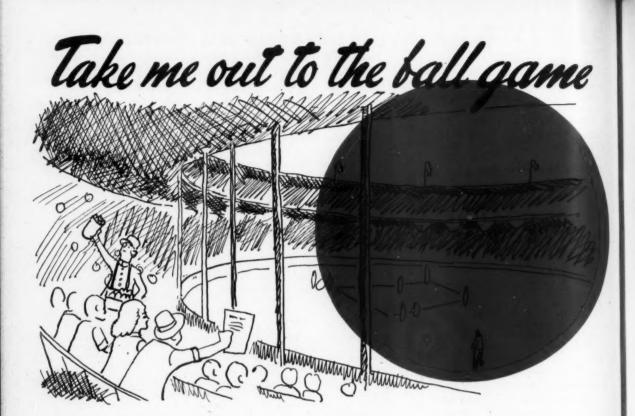
of Transportation, ALgonquin 5-4400. Copies of the New York transit system map will be available at The National Provisioner service desk located near the hall where convention sessions are held.

BUSSES: Another major transportation system servicing the Manhattan area is the New York City Omnibus Corporation's motor coaches, which pass by the Waldorf on the Lexington aveside. Fare is 5c, with transfers issued at time of payment of fare upon the additional payment of 2c. For routing information call WAdsworth 6-5900. Maps of the area serviced by motor coaches will be distributed at THE NATIONAL PROVISIONER desk.

TAXICABS: A great many companies provide taxicab service. Cabs are easy to secure at hotels or almost any other point the conventioneer may wish to visit. According to E. A. Danneman, president, National Transportation Co., Inc., all of New York's cabs are metered and operate at a uniform rate of 20c for the first quarter mile and 5c per quarter mile thereafter. There are no special rates for trips within the city limits. The amount registered on the meter is the fare for one to five passengers.

INFORMATION FOR DRIVERS: The Port of New York Authority has a useful highway map which clearly indicates the main arterial roads connecting the various sections of New York and the outlying communities in New Jersey. There are ample parking lots and garages close to the Waldorf-Astoria hotel on the Lexington ave. side.

(Continued on page 76.)



EW York city has within its confines three of the best known athletic stadiums in the United States. First there is the famous "House that Ruth built," the Yankee Stadium in the Bronx. Built in 1922, it has a normal seating capacity of 75,000, but on occasions has held 84,000 rabid baseball fans. It is the largest baseball park in the United States. The stadium has been host to some of the greatest sporting events in the country: The Louis vs. Braddock fight, Louis vs. Conn fights, the Army-Navy football classic, Army-Notre Dame and others too numerous to mention.

Undoubtedly the most famous in the world, as you no doubt have guessed, is the home of "Dem Bums," otherwise known as the Dodgers. Ebbets Field, built in 1912, has a capacity of 35,000 -not enough to satisfy the baseball hungry fans of Brooklyn. The Dodgers' have the most loyal fans in the history of the game. They have even gone as far as murder when the integrity of their beloved "Bums" has been questioned. The scoffers insist that true Dodgers' strategy has always required outfielders to field balls with their heads and base runners to run the bases backwards. The Dodgers are at present in the thick of the National League Pennant race. If you want to see baseball played "Brooklyn style" be sure to make Ebbets Field one of your stops.

Next on the list is Coogan's Bluff, better known as the Polo Grounds, home of the New York Giants baseball team. The Polo Grounds, built in 1912—the same year that Ebbets Field was built —seats 60,000 fans, whose principle enjoyment is to see their Giants "moider da Bums." The Giants reached their greatest fame under the late John McGraw, the Lip of his day. The Giants will be at home during the convention, so why not give 'em a looking over?

THE following list of sports events which will take place in and near New York during the convention and the weekend before has been made as complete as possible at the time this issue went to press.

Football

The Baltimore Colts will play the Yankees in a night game at Yankee Stadium, September 16. On September 25 Columbia university and Rutgers will play their first game of the season at Baker Field, 218th st. and Broadway.

Baseball

The main sports attraction will probably be the baseball games the Brooklyn Dodgers will be playing in their bid for the National League pennant. The first day of the convention the Dodgers will play the Chicago Cubs, who although the cellar team, have taken some healthy bear-like passes at the Dodgers. The following two days the Dodgers will play the Pittsburgh Pirates, who also are contenders for the flag. At the present writing the spread between the two teams is two games, which may be narrowed by convention time. In view of the likely interest in these games, it is suggested that advance requests for reservations be made. Write to Ebbets Field, where Brooklyn Dodgers games are played.

The New York Giants and the Chicago Cubs will play at the Polo Grounds Tuesday and Wednesday of the convention.

The New York Yankees, currently in second place in the American league, will be on the road during the convention.

Boxing

Boxing fans will have a chance to see two championship matches during the convention. On Tuesday Tony Zale, middleweight champion, will be challenged by Marcel Cerden at Jersey City. Advance sales indicate a large turnout. On Wednesday lightweight champion Ike Williams and the leading contender, Jess Flores, will battle at the Yankee stadium.

There is boxing every Monday night at St. Nicholas Arena, 69 W. 66th st.

Racing

Horse racing will take place daily at Belmont Park in Elmont, L. I. (The Pennsylvania railroad runs several special trains to Belmont Park.) There are eight races daily, with the first post at 1:30 p.m.

An additional attraction for horse racing fans is the harness racing at 8:40 each night at Roosevelt Raceway, Westbury, L. I.

For yachting fans there will be the (Continued on page 75.)

"KNOW-HOW" manufacture keeps SPECIALTY prices down!

LET'S LOOK AT 1939-1948 PRICES:

- IRON AND STEEL......UP 56%
- METALS AND METAL PRODUCTS..... UP 64%
- MANUFACTURED PRODUCTS..... UP 100%
- SEMI-MANUFACTURED ARTICLES UP 106%
- SPECIALTY PLATES AND KNIVES . UP only 22%
- In proportion to the cost of other items C-D Plates and Knives now cost LESS than ever before! The ever-increasing use of SPECIALTY Sausage Manufacturing Equipment has stepped up our production to a point where new manufacturing economies are possible. In a sincere effort to keep prices down we have limited our profits strictly to those which increase in direct proportion to production increases. Every C-D Plate and Knife is manufactured according to highest standards . . . they are known the world over for their superiority. C-D TRIUMPH PLATES give you advantages and cost-cutting features that no other plate can match. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one! They actu-

ally cut more meat, cut it better and cut it over longer periods of time without regrinding or replacement.

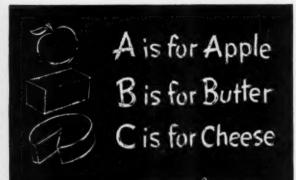


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Mound City Ice & Cold Storage Co. St. Louis, Mo.

Galveston Ice & Cold Storage Co. Galveston, Tex.

Crystal Ice & Cold Sterage Co. Phoenix, Ariz.

Springfield Ice & Refrigerating Co. Springfield, Mo.

Federal Cold Storage Co. Kansas City, Kans. Tulsa Cold Storage Co. Tulsa, Okla.

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hog scalding vat and you make the work of the dehairing machine more effective! APC Formula No. 10 is equally effective in hard or soft water. It prevents the formation of waterstone and scum usually present in hoa scalding vats. It is non-corrosive, safe to use, gives better cleaning action, permits a more thorough penetration of the scalding solution.

For Sanitation in Every Department of Your Plant, Write:

BONEWITZ CHEMICALS, INC.

"Sanitation Engineers to the Meat Packing Industry"

BURLINGTON, IOWA

549 W. Randolph Street Chicago 6, Illinois

Manteca California



LVAY nitrite of soda

Page 74

The National Provisioner-September 11, 1948

Sports Events in New York

(Continued from page 72.)

Gold Cup and the Seawanhaka Cup six meter sloop racing at Long Island Sound, off Oyster Bay. The event will have international competition, as Swedish and Norwegian yachts, representing the foremost of European vachting circles, have been entered. Syen Salen will sail the Swedish craft. At convention time the finals of the Golden Cup or the first of the Seawanhaka Cup races will be in progress.

Tennis

Tennis fans may be interested in the amateur tennis championship matches for New York city at West Side Tennis Court, Forest Hills, L. I., on Friday, September 19.

Polo

Polo is played every Sunday at Boswick Field, Old Westbury, L. I., N. Y.; at Meadowbrook Club, Westbury, and at Blindbrook Turf & Polo Clubs, Purchase, N. Y.

Track and Field Meet

The annual New York Daily Mirror Olympics will be held Saturday, September 18, at Triborough Stadium, Randalls Island, N. Y.

AMI Convention Program

(Continued from page 55.)

from an extensive trip through Europe, Cowles will speak with first-hand authority. During the war he was domestic director of the Office of War Information. He publishes the Des Moines Register and Tribune as well as Look.

"The Public and Meat" will be the subject of the panel discussion to be presented by Messrs. Hardenbergh. Hause and Milton. Hause has been with Armour since 1939 when he was appointed assistant advertising manager. He was promoted to advertising manager in 1943. He has also had other advertising and advertising agency experience. Milton has been with the AMI for seven years and was previously with a packer of national distribution for 20 years, serving successively as an executive in the advertising division, director of educational promotion, assistant product sales manager and sales promotion manager. As manager of the Institute's sales service division he supervises merchandising activities in connection with the meat industry's educational program.

R. A. Norris, secretary, the Cudahy Packing Co., Chicago, will open the afternoon session. His subject will be, "What's Ahead in Meat Packing." Norris was elected secretary of the company in January 1946. He joined the firm in 1939 as assistant to the treasurer. In 1940 he was named assistant treasurer and the following June was made assistant secretary. He had pre-

NEXT to Hollywood, New York offers a greater number of radio and television programs then any other size of the same state. television programs than any other city. A partial list, with information on how to secure tickets, is given here. Programs are incomplete because all contracts for fall programs were not completed in time to be included, but information may be obtained by calling the network.

Network & Station COLUMBIA BROADCASTING CO. 485 Madison Ave., New York 22, N.Y. Station WCBS

Securing Tickets WIckersham 2-2000 Lobby Desk distributes tickets between 8:30 a.m. and 4 p.m. Monday through Friday for each day's programs. On Fi day, tickets for the wee end are also available On Fri

Suggested Programs Sunday: 6:00 to 6:30 p.m. PRUDENTIAL FAMILY 6:30 to 7:00 p.m. COCA COLA HOUR 9:00 to 9:30 p.m. WINNER TAKE ALL 9:30 to 10 p.m. STRIKE IT RICH Monday through Friday 11:00 a.m. Arthur Godfrey Show

Tuesday: 10 a.m. and 12:15 p.m.
The Mrs. Goes a'Shopping Wednesday evening: TELEVISION SHOW: WINNER TAKE ALL Wednesday evening: YOUR SONG AND MINE

AMERICAN BROADCASTING CO. 30 Rockefeller Phz. New York 20, N.Y. Station WJZ CIrcle 7-5700
Miss H. Manderville.
guest relations department will make tickets
available between 9:00
a.m. and 4 p.m. daily.

Circle 7-8300 Tickets can be secured from 9:00 a.m. to 4 p.m. daily.

Sunday: 9:30 to 10:00 p.m. G.E. WHAT'S MY NAME 12:30 to 1:00 p.m. Plano Playhouse, Milton Cross 8:00 to 9:00 p.m. Stop the Music

Monday through Friday: 3:30 to 4:00 p.m. Second Honeymoon

NATIONAL BROADCASTING CO. 30 Rockefeller Plz. New York 20, N.Y. Station WNBC Sunday: 6:00 p.m. Catholic Hour 6:30 p.m. Hollywood Star Theatre 7:30 p. m. Rexall Summer Theatre 8:30 p.m. R.F.D. America 9:00 p.m. Manhattan Merry-go-round 9:30 p.m. American Album of Familiar Music

Music
10:30 p.m. Take it or Leave it
10:30 p.m. Philip Morris Show
Horace Heidt
Telephone Hour
Voice of Firestone
Tuesday: 10:00 p.m. Bob Hope (returns 9/14)
Wednesday night: The Great Gildersleeve.

MUTUAL BROADCASTING CO. 1440 Broadway New York 18, N.Y. Station WOR

LOngacre 4-8000 Tickets can be secured from Listeners' Service, Miss Bernice Whitman. LOEWE'S RADIO SYSTEM 711 Fifth ave. New York 22, N.Y.

MEdallion 8-1000 Program committee office will be glad to cooperate in providing tickets.

Program information not available when magazine went to press

Program information not available

viously spent ten years with the Firestone Tire and Rubber Co.

The final speaker of the convention will be Elmo Roper, who is well known to American Meat Institute members. He will reveal what his polls are showing in regard to the November election. Since 1940 Roper has conducted public opinion polls for the Institute for the purpose of learning the public's feeling about meat and the meat packing industry. He has been closely connected with the direction of the Institute's meat education program.

Following his speech a business session will be held. Adjournment will be at approximately 3 o'clock.

LATE THEATRE NOTES

SUNDOWN BEACH opened September 7. Cast is headed by Phyllis Thaxter and Cloris Leachman. Giving this one the benefit of the doubt we'll say that at best it will be running for a few more weeks. The play examines the mental wounds of convalescent flyers during the last months of the war. All in all a fairly grim business. Most critics say the idea is good and Bessie Breuer, the author, should try writing a play about it-no particular time was specified. Belasco Theatre, 44th st., east of Broadway. Nightly except Sundays, at 8:40. Matinees Wednesdays and Saturdays at 2:40.

Armour's Right to Label **Upheld by Federal Court**

Federal judge J. Cullen Ganey at Philadelphia this week upheld the right of Armour and Company to use a red and white label on its meat products. The court rejected the trademark argument of the Campbell Soup Co. and the Carnation Co. claiming exclusive right to use a red and white colored label on their products.

Judge Ganey declared that anyone may use a "red and white label, or a white and red label" without violating rights of the Campbell and Carnation companies.

The soup and milk firms asked an injunction restraining Armour from using the dual colored label on its meat products cans. Both charged Armour with unfair trade competition.

They asked damages for the use of the colored label by Armour, and that Armour be compelled to turn over all profits from the sale of goods thus labeled since the coloring was adopted in 1945.

In rejecting the Campbell and Carnation claims, Judge Ganey held that "mere colors cannot be monopolized because they are mere tasty dress." He added that the Armour red was so different a shade from the Campbell and Carnation reds, the products could be distinguished at a distance of at least 30 feet.

SPOTLIGHT ON THE WALDORF

The Waldorf-Astoria, headquarters for AMI's 1948 convention, is the largest and tallest hotel in the world, with 47 stories and twin towers reaching the height of 625 ft. It occupies the block from Park ave. to Lexington ave. between 49th and 50th sts.

There are three main general entrances on the main floor which lead to elevators, elevator lobbies and shops. From Park ave., midway between 49th and 50th sts., there is direct access to the shops and to Waldorf arcades and

to elevator lobbies and the Waldorf driveway bisecting the building between 49th and 50th sts.; also access by stairway to the main foyer on the first floor. The Waldorf Men's Bar may be entered from the Park ave. entrance. There is a double entrance at the Waldorf driveway giving direct access on the ground floor to elevator lobbies, Waldorf arcades, shops and to the Park ave. main entrance. It also gives access by stairway to the main lobby, first floor.

From Lexington ave. midway between 49th and 50th there is direct access on the ground floor to the Savarin Coffee Shop, Chemical Bank, and, through the gallery and areade, to the Waldorf driveway. This entrance also

gives access by elevator and stairway to the grand ballroom floor. There are special grand ballroom entrances by elevators or stairway from 49th st. This entrance gives direct access on the ground floor to the ballroom gallery and elevator lobby and to checkrooms. The grand ballroom entrance from the Waldorf driveway on the Lexington ave. side leads through the arcade to the elevator lobby on the ground floor. This entrance also leads directly to a bank of elevators servicing rooms on the residential floors of the hotel.

The services maintained by the hotel are numerous. The house physicians and emergency medical service offices are on the seventeenth floor. Dentist offices are in suites 1216-18. The Chemical Bank and Trust Co. occupies the 49th st. and Lexington ave. corner on the ground floor. The bank has safe deposit vaults for jewelry and other valuables. Its facilities are particularly convenient for Waldorf patrons as it is accessible from Lexington ave. and from the hotel.

Tickets for the theatre, concerts and sporting events are available at the Sullivan Theatre Ticket Service, Inc., main lobby, extensions 135-136. Prices are never in excess of box office prices, plus 75c and tax. There is a special home cooking kitchen where women cook everyday dishes as in the American home; call room service. The valet department is located on the fifth floor, where cleaning and pressing are done by experienced operators. All pressing is returned the same day, and dry cleaning may be done on short notice. There is day and night service.

As for public stenographers, the Waldorf offers versatile, expert secretarial services in comfortable, aircooled offices or in your own suite: Daily, 9 a.m. to 9 p.m.; Saturdays, 9 a.m. to 7 p.m.; Sundays, 10 a.m. to 5 p.m. Notary public services included.

There are also many shops housed in the Waldorf. Forty-ninth st. and Lexington ave., corner of the first floor, is occupied by the Terminal Barber Shops, Inc. The other shops include beauty salon, book shop, florist, furs and photography. For men's clothing, Freem's, Ltd., men's haberdashery, is located on the Park ave. front of the hotel. This shop carries a complete line of men's wear; extension 29.

more patties per pound! more profits per patty! HOLLY MOLDING MACHINES



"HOLLY JR." FOR SMALL RESTAURANTS

Cut your patty molding time in half—
the Holly Jr. is the only small machine
on the market that eliminates the
manual feed of paper and automatically ejects and stacks the patty on a
special coated waxed sheet. Molds
patties of uniform size and weight—
four mold sizes covering the range
from 4 to 15 patties to the pound.

\$12.95 F.O.B. Factory

with 1000 Waxed Sheets and 5

HOLLYMATIC for HIGH SPEED PRODUCTION

Makes paper thin or steak thick patties of varied shapes from all kinds of ground meats—absolute in uniformity of size and weight. Automatically molds, ejects, and stacks 1800 patties per hour on waxed paper—range from 4 to 16 patties to the pound. Perfection in sanitation—easy to clean—greater bun coverage with less meat—reduces your molding costs to a minimum. Save meat—save time—save money.



CUT GRILL TIME! CUT PATTY COST!

With Holly Patty Molder. Ask our representative for Demonstration, or write direct for further details.

HOLLY MOLDING DEVICES, Inc.

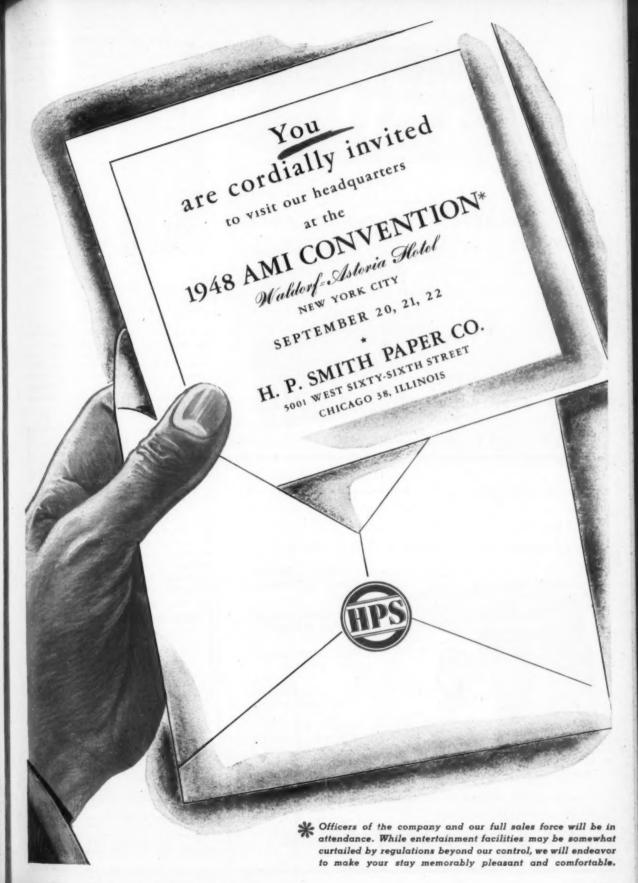
DEPT. A., 6733 SOUTH CHICAGO AVE., CHICAGO 37, ILLINOIS.

Travel and Transport

(Continued from page 71.)

The Waldorf garage rate is \$3 a day and prices at most other nearby garages range from \$2 to \$3.

For towing service, AAA members can call TR 9-1414. Another reliable towing service is the Eastboro Towing Service, 136 Amsterdam ave., telephone TR 4-4600. It is suggested by E. C. Sherry, manager, New York City's Convention Bureau, that anyone who has car trouble on any New York state parkway near the city call MU 7-2212 for prompt service.





Come to

"The Man Who Knows"

H. J. MAYER'S HOSPITALITY HEADQUARTERS

Waldorf - Astoria

Come up for a taste of good, old-fashioned, full-bodied hospitality . . . and bring along your curing and seasoning problems.



Season

H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVE., CHICAGO 36, ILL.

Plant: 6819-27 S. Ashland Ave

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

presenting...

You are invited to visit our **BOOTH 14** at AMI Convention, Waldorf-Astoria September 20-22

The ALEXANDER Quality Grinder

Really Cuts Meat . . . Minimum Friction and Heat



- · · · *Heavy stainless steel feed hopper tray
 - Stainless steel rail guard optional
 - · Corrosion resistant castings
 - · Interchangeable twin-feed screws

For raw and cooked meat

WRITE FOR **FURTHER DETAILS**

Meets exacting sanitary requirements. Designed and built by the makers of the Diana Dicer.

C. E. DIPPEL & COMPANY, INC.

126 Liberty St.

New York 7, N. Y.

FLASHES ON SUPPLIERS

BASIC FOOD MATERIALS, INC. At the last meeting of the board of directors, Joseph B. Kleckner was



J. B. KLECKNER

elected to the office of vice president. Kleckner until recently was sales manager for Fearn Laboratories, Chicago, and joined the Basic Foods organization o n September 1. He will be in charge of midwestern sales activities. with headquarters in Chicago, "Kleckner's long experience, in the meat packing and insti-

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tutional fields, will enable him to render helpful service to our many friends and customers in the Midwest," says Ray Beerend, president of Basic.

MILPRINT, INC .: This Milwaukee packaging convertor, printer and lithographer, has announced the appointment of Jim Baker Associates, Inc., Milwaukee, to handle its advertising, effective October 1. The Milprint company has a number of plants and branches throughout the United States.

43rd

AMI

CONVENTION

REPORT

Number

COMPLETE report on the sixth annual meeting of the American Meat Institute. . . . Complete proceedings, panel discussions and special meetings. . . . Scores of NP photos of you and your friends. Get this AMI Convention issue of THE NATIONAL PROVISIONER—October 2.

ORDER EXTRA COPIES IN ADVANCE

Put your order in now to be sure that you get your copies. Use the order blank below, if you prefer, and enclose \$1 each, or lots of three or more, 75c each.

The National Provisioner 407 So. Dearborn St., Chicago 5, Illinois

Please send me postpaid,___copies of the AMI Convention Number of THE NATIONAL PROVISIONER.

NAME	
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STREET	
MITT	

Remittance for \$____enclosed. Bill #

How a Dallas Dealer Used MEP Material to Double Pot Roast Sales in Boycott Week

ANY Texan will admit that anything coming from Texas comes in a big size. The super food market idea is said to have originated in Texas. Even the idea for the recent wave of "meat boycotts" that swept the country had its origin in Texas. Originated and headed by the president of the Women's Chamber of Commerce in Dallas, this idea spread rapidly but had little noticeable effect on meat sales. With the exception of a few isolated instances, meat retailers sold as much meat as ever, considering the level of supplies, during the week of the boycott.

Dallas meat retailers didn't like the idea of the boycott week but didn't know exactly what to do since it was their first experience with a directed consumer reaction to prices. Most advertising retailers eliminated meat from their advertisements during the boycott week. One national chain had no meat in its weekly advertisement. Another advertiser pointed out to consumers that its ad, in observance of the week-long boycott, contained no meat items.

One Dallas operator, however, decided to do something about the boycott. He was Earle Wyatt, president of Wyatt Food Stores and operator of 16 super markets in the Dallas area.

Wyatt believed that a merchandising "idea," advertised and promoted in each store, would not only break the boycott but would show substantial sales results.

The Wyatt Food Stores found the "idea" they were looking for in the August magazine advertising of the American Meat Institute's meat educational program. This "meat page" advertisement appeared in Life (issue of August 2) and the August Ladies' Home Journal, featuring pot roast and telling consumers how to get three fresh meat meals from one pot roast.

The women leading this boycott em-



ployed the telephone campaign technique and the news columns of the local papers to enlist Dallas housewives. The group received a large amount of local publicity and newspaper wire services spread the story across the country.

At the time of the Dallas boycott (week ending August 14) meat and the meat situation occupied a prominent place in all news columns and was the favorite topic of conversation across the nation. Add to that the near 100-deg. temperature in Dallas, and the fact that pot roast was the meat cut chosen by Wyatt to combat the boycott, and it is possible to visualize the conditions the Wyatt Food Stores were facing.

Wyatt opened his campaign against the boycott with an interview by the Dallas Morning News. In this interview he explained the reasons for current meat prices and the meat situation. He emphasized the supply and demand factors, consumer purchasing power, the lowered buying power of the dollar and last year's short, and resultant high priced, corn crop. He also pointed out that meat prices are about on a par with other food items, and that the Marshall plan is of little importance in determining meat prices.

Using advertising mats supplied by the meat educational program, the Wyatt Food Stores placed an advertisement, three columns by 21 in., in the Dallas Morning News on Monday, August 9. The full width heading on this advertisement illustrated how a pot roast can be cut to provide meat for three distinct meals.

Wyatt reported to the Institute that he "was sold on the pot roast idea" the minute he saw it and further believed that the boycott week would be an ideal time to test the meat educational program's "meat page" idea of obtaining several meals from one cut of meat.

Mr. Wyatt worked closely with the company's meat buyer and merchandiser in planning the pot roast promotion and sales and tonnage were accurately recorded. The plan was to break with the Monday advertisement and, if consumer reaction was favorable, to follow through with the same feature in week-end advertising.

Each of the Wyatt stores was furnished with a reprint of the Institute's magazine advertisement for posting, and pot roasts were given the featured spot in all case displays for the entire week.

Sales results for the first three days (Continued on page 99.)

A WYATT STORE AND AD THAT SPARKED DRIVE

Above is the meat counter in a typical Wyatt super market. At the left is a reproduction of the American Meat Institute mat used by Wyatt prominently in its newspaper advertising during the week of the boycott. This section shown here was the "heart" of a larger advertisement used by the AMI in August magazines.



Safety Contest Participants Have Injury Rate One-Third as Large as Annual Industry Average

The initial tabulation of safety records of meat packers participating in the National Safety Council meat packing industry safety contest for July, the first month of the contest, was recently released. One of the most interesting features of the tabulation was the low average accident frequency rate of participants, which for the one month was two-thirds smaller than the meat packing industry average for the year of 1947.

Sixty-eight individual plants participated in the contest for which the figures were tabulated. These plants had a total of 20,000,000 man hours worked, with an average injury rate of 8.14.

Officials state that with the impetus of the safety contest, the meat packing industry may well reduce its frequency rate until it compares favorably with other major industry rates.

Twenty-six of the reporting plants worked the entire month with no reportable accident, and among these was the Wilson & Co. major unit at Oklahoma City. Swift & Company's Chicago plant had a low frequency rate of 2.23, while the firm's Kansas City unit had a low rate of 4.11.

Likewise, the larger companies with

300,000 man hours per month or more had the lowest accident frequency rate of 6.10, while the smaller plants—those with less than 100,000 man hours per month—had a higher rate of 13.59. This, however, is still below the industry average for 1947.

Thus far the contestants have been classified into four groups with the three largest being those in the slaughtering and meat packing section, or Division I, and a smaller six-company classification in processing and manufacturing, or Division II. The average of this last group, in which the National Safety Council would like to interest more contestants, was 18.15.

A breakdown by classifications shows that the group of plants in Class A, meat packing and slaughtering units working more than 300,000 man hours per month, had an average rate of 6.10 with a low of zero and a high of 25.99. Those meat packing and slaughtering plants with 100,000 to 300,000 man hours per month, or Class B, had an average rate of 12.12, a low of zero and a high of 34.63. In Class C—meat packing and slaughtering plants with less than 100,000 man hours per month—the average was 13.59, the low zero and the high 83.67.

In examining the last-mentioned rate

it is interesting to note that 17 plants performing like operations and having approximately the same number of man hours had perfect records with no reportable injuries. The high plant's rate, on the other hand, was more than three times greater than the industry average. (The packer has now started an intensive safety program of his own.)

The last grouping is Division II, processing and manufacturing, for which the average was 18.15, the low zero (shared by three plants—the two Peter Eckrich & Sons plants and the Quaker Oats plant at Marion, Ohio) and a high of 38.36.

While the number of plants participating was limited, the average frequency rate for the processing plants was higher than for the slaughtering and meat packing plants, being 18.15 as against 7.84.

In studying the safety records of the contestants, safety officials point out that the best records were made by plants with safety programs and active safety supervision. They also state that the stimulus of competition has lowered the accident rate in most of the participating plants.

William Davis, meat packing staff representative of the National Safety Council, Chicago, states that interested meat packers and processors still may join the contest and benefit from the detailed and coded report on the safety records of fellow contestants and from the increased employe interest and activity generated by the meat packing safety contest.

Meat Industry Program for Safety Congress in Chicago During October

The thirty-sixth national safety congress and exposition, sponsored by the National Safety Council, will be held in Chicago October 18 to 22. Following the pattern of previous meetings, this year's congress will be conducted in industrial sections located at the Stevens, Congress, Morrison and the Sherman hotel.

The meat packing, tanning and leather industries section will meet at the Morrison hotel on October 18 and 19. The meetings will be under the direction of Henry Tefft, American Meat Institute, who will act as general chairman.

At the October 18 afternoon session Merle Stalcup, assistant superintendent of the Kansas City plant of Swift & Company, will speak on "What They Did to Win the National Safety Council Distinguished Service to Safety Award"; William S. Haines, manager of Safety & Claims Service, Inc., Chicago, will talk on "Let's Sell the Safety Engineer to the Boss and Public", and Milton W. Meyers, safety director, Wilson & Co., Chicago, will discuss "Accident Prevention in South American Packing Plants". Discussion periods



WILSON'S LARGE SAFETY SIGNS SEMI-PERMANENT

One of the many safety signs Wilson & Co. maintains throughout its plants as a part of its safety program. The larger signs, such as the one above, are painted every two months with a new pictorial message, while the smaller boards are renewed monthly with lithographed posters. On the border of the larger signs the most common safety devices employed in the industry are shown as a constant reminder of their importance and availability and also to associate the safety message with the tools used in preventing accidents.



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GREATER ECONOMY BETTER APPEARANCE MORE PROTECTION

for smoked butts — meat loaves — Polish sausage — processed sausage cut to 1 lb. units for self-service markets and other meat products. Such products can be securely wrapped by the Moldart Method... faster and cheaper. For example, working a unit of 2 Wrappers and 1 Twister, 650 Smoked Butts per hour can be easily handled.

Moldart Method covered by U. S. patent numbers 2.107.086, and 2.346.613. Other patents pending.



See us in Booth 29

AMERICAN MEAT
INSTITUTE CONVENTION

THE MOLDART METHOD



THE TYING METHOD



Substantial savings can also be effected in wrapping materials, since the Moldart Method employs no cord. uses printed roll Cellophane instead of pre-cut sheets and actually uses less film by wrapping the product more tightly. Moldart Machines are leased . . . not sold. If you are interested in real packaging economy and a better appearing product, contact your nearest Shellmar office for a demonstration.



SOUTH GATE, CALIF. . ZANESVILLE, OHIO

PACKAGE MANUFACTURER - PRINTER - LAMINATOR - CONVERTER . . . CELLOPHANE - PLIOFILM - ACETATE - SARAN - VINYLS - FOILS - PAPERS - COATINGS

The Heart of a Packaging Operation . . .



EXACT WEIGHT Scales packaging Thiele's Wonder Meat Products in Milwaukee, Wis.

do it the Exact Weight Way...

Sales and Service from Coast to Coast Skillful use of today's packaging materials make food packaging the marvel of the age, that sells processed foods in volume never before attained. But the heart of the packaging operation is still the scale. All the window dressing at your disposal will not assure a uniform package. It takes an EXACT WEIGHT Scale to do that. The facts are you package much of your profit with the overweight container while the underweight carton is under fire from many quarters. Checkweighing is just good business... it's the heart of any sound food packaging operation... it's the answer to the uniform carton. Remember a uniform package is what it is supposed to be

posed to be . . . no more, no less. Write for full details for your business.

EXACT WEIGHT Scale Model 273. Features end-tower construction, high-speed, compactness and short platter fall. Ideal check-weighing scale for all small packaging. Capacity to 12 lbs.

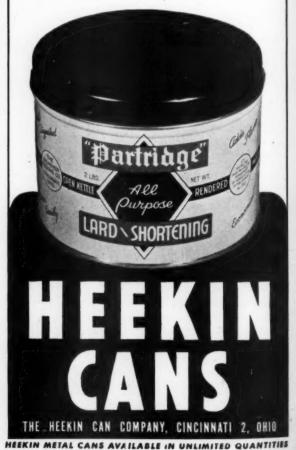




400 W. Fifth Ave., Columbus 12, Ohio Dept. F, 783 Yonge St., Toronto 5, Canada

Lithographed CANS for LARD-SHORTENING

HEEKIN Lithographed Cans for Lard-Shortening give your product added sales punch and individuality of trade mark and design. Your product...in an attractively designed Heekin Lithographed Can is certain to attract greater attention from the consumer. Let's talk it over.



Page 82

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will follow each one of the speeches.

The meat packing, tanning and leather industries section members will hold a luncheon Tuesday in the Emhassy room, Morrison hotel. The luncheon speaker will be Fred Smith, secretary, National Foremen's League, Day-ton, who will discuss "The Human Side of Safety."

On the afternoon of October 19 the meat packing industry section will hold a round table discussion on the problems of industry safety. The moderator will be R. A. Harschnek, safety director of Swift & Company, and discussion leaders will include Kehoe, safety director, Rath Packing Co., Waterloo, and Joseph Pochop, safety engineer, John Morrell & Co., Sioux Falls, on "Safety Devices"; Louis F. Sweet, director of safety and training, John Morrell & Co., Topeka, on "Safety Improvements Found Necessary on Equipment Purchased or Leased . . . Claimed Safe". and Phil Hovind, safety chairman, Geo. A. Hormel & Co., Austin, on "Plant

Safety equipment will be on exhibit during the convention at the exhibition hall, Stevens hotel and on the mezzanine floor, Sherman hotel.

Meat packers desiring to make arrangements to attend should contact William Davis, meat packing staff representative, National Safety Council, Chicago 6, Illinois.

INTERNATIONAL STEER JUDGE

For the first time since the first International Live Stock Exposition was held in 1900 an American cattleman will indge all of the steer classes in the exposition to be held November 27 to December 4, 1948. Dr. A. D. Weber, head of the animal husbandry department at Kansas State college, Manhattan, will judge all of the individual fat cattle, including the junior livestock feeding contest and the open steer classes, and he will select the grand champion steer. Prior to this year, judges have come from England, Scotland, Canada, Argentina and Ireland. It has also been announced that Enrique Santamarina, well known Argentine Shorthorn cattle breeder, has been invited to judge the purebred classes of this breed at the exposition.

FRENCH MEAT OUTPUT SAGS

Commercialized meat production in France amounting to about 490,666,000 lbs. in the second quarter of 1948 was slightly smaller than the total turned out in the corresponding quarter of 1947. The officially-estimated total production during the same period of 1948 at 742,475,000 lbs. was 9 per cent less than the 811,440,000 lbs. produced in the second quarter of 1947.

Exports totaled only 3,617,000 lbs. and consisted mainly of canned or prepared meat products shipped in small quantities to many countries. Imports, however, amounted to 24,685,000 lbs.,

the bulk of which was frozen meat from Argentina.

The meat problem continued to worry the Government during the spring and summer of 1948. Beginning August 9, nearly all government controls were relaxed in an attempt to improve the meat supply to French cities after frequent use of priority purchases and other government controls in July had reduced commercial supplies. First results of a free market were unsatisfactory as prices soared.

Large feed grain imports are planned for the year ended June 30, 1949, in an attempt to revive livestock production and to discourage the feeding of wheat. Meat production during that year is forecast at 3,444,480,000 lbs., but the reluctance of farmers to part with livestock when feed supplies are comparatively abundant may make the attainment of this goal difficult.

CATTLE FROM CANADA

Imports of slaughter and feeder cattle from Canada amounted to 14,622 head for the week ended September 2. Total imports since August 16, when the embargo was lifted by the Canadian government, have totaled 26,917 head. If imports continue at this rate until the end of 1948, many more cattle may be brought in than the 100,000 to 150,-000 head originally estimated. The bulk of the feeder movement from Canada is not expected to start until October.

. . AT THE CONVENTION

WELCOME

TO OUR HEADQUARTERS

at the

Hotel BELMONT Plaza

Opposite the Waldorf-Astoria on Lexington Avenue



INDEPENDENT CASING CO.

NEW YORK • CHICAGO



Half of all these purchases were decided on inside the store. (According to a nation-wide survey.) Eyes play a big part in such on-the-spot buying decisions. People naturally decide by what they see . . . receive 85% of their buying impressions from their eyes. Alert merchandisers capitalize on these buying eyes by packaging their products in transparent Du Pont Cellophane. Let us work with you in making visibility work for you.

For the latest information on impulse buying, write for a copy of "Extra Sales Point," a new study of buying habits in service food stores. E. I. du Pont de Nemours & Co. (Inc.), Cellophane Division, Wilmington 98, Delaware.

Du Pont Cellophane

shows what it protects protects what it shows . . . at low cost!



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BETTER THINGS FOR BETTER LIVING

Up and down the MEAT TRAIL

Personalities and Events of the Week

- Edward O. Lichtenstein, 49, vice president of the Monroe Packing Co., Gary, Ind., died this week from burns suffered when an oil heater in the plant exploded as he was adjusting it. The accident occurred in the basement of the plant after Mr. Lichtenstein had gone down to inspect the boiler. As he bent over the heater to make an adjustment, fames and oil sprayed over his face and body as it suddenly backfired. Employes upstairs heard the blast and rushed to the basement. In 1923 Mr. Lichtenstein helned organize the Monroe Packing Co. and had been an officer of the firm since that time. He is survived by his widow, a son, a sister and two brothers. One brother, E. J. Lichtenstein, is an executive of the company.
- The Bob White Packing Co., Bowling Green, Ky., was destroyed by fire recently. Damage was estimated by the owner, Bob Hardy, at between \$75,000 and \$80,000. Several hundred pounds of meat were included in the loss.
- The Maier Packing Co., Bellefontaine, O., has been purchased from John F. Maier by C. D. Anderson and R. M. McClanahan. Mr. Maier had been active in the meat packing industry for more than 40 years. The Anderson-McClanahan Co., as the new partnership will be known, will continue custom killing of livestock and will begin distributing meat to retail merchants and restaurants. Anderson was formerly a livestock dealer and McClanahan has been affiliated with the Zerbee-Hilliker Co.
- R. W. Aller has purchased the Wills-Davies Packing Co., Boise, Ida., and plans to distribute meat to restaurants and to open a retail store for fresh, smoked and cured meats. The Wills-Davies partnership has operated a packing plant in Payette for about ten years and recently opened the wholesale outlet in Boise.
- The R. & S. Packing Co., Inc., Raleigh, N. C., has obtained a charter from the secretary of state to operate a meat processing plant. Authorized capital stock is \$100,000. Incorporators are E. D. Swain, R. H. Gee and Mae Marsh.
- Emil Anderson, 65, who has completed a half century with Geo. A. Hormel & Co., Austin, Minn., and will retire shortly, was featured in the September Squeal. For a number of years he has worked in the hog cut department. He recalls that there were not more than 20 employes at the time he went to work for Hormel.
- Oswald & Hess Co., Pittsburgh, Pa., has filed a bill of complaint against the attempt by the city to levy a new mercantile tax on meat products it manu-

Brokers and Suppliers Who Will Attend AMI Meeting

Many packers, brokers and representatives of equipment and supply firms have indicated their intention to attend this year's American Meat Institute convention and make their headquarters at the Waldorf-Astoria, official convention hotel. A list of firms maintaining hospitality headquarters will be found on page 63. Among those who will be on hand are the following:

- Harry K. Lax, packinghouse products broker and head of the F. C. Rogers Co. of Philadelphia, will represent his firm at the meeting; Charles E. Haman, president of Charles E. Haman Co., Inc., packinghouse brokers of Jersey City and New York, will be on hand, with Joseph Scala, Joseph Gross and Louis Falk, vice presidents of his company; Early & Moor, Inc., Boston, importers and exporters of sausage casings, will be represented by Stewart C. Smith, Rod Gearhart, John DeVoe and Joseph Shurilla.
- J. C. Andresen, president; Karl Shaifer, treasurer, and Paul Kreutz will represent John Andresen & Co., Inc., of New York and Chicago, dealer in the hide, skin and leather business.
- Globe Casing Co., Inc., of New York will have Ludwig Lowenstein, president, and Henry Theise, treasurer-secretary, on hand at the Waldorf.
- E. M. Browne and Co., Inc., brokers, wholesalers, exporters and importers of packinghouse products of the Produce Exchange Building, New York, will be represented by E. Murray Browne, president, and William C. Koehler and other members of their staff.
- Fritz Groeneveld, president, and Karl E. Groeneveld, treasurer, Groeneveld Co., Inc., New York packinghouse brokers, will represent their company at the convention.
- Adolph Frankel, C. W. Flood, jr. and Walter Reiman, all of the Westinghouse Electric Corp., Bloomfield, N. J., will be present.
- Fredrick B. Cooper Co., Inc., brokers covering Metropolitan New York and New Jersey, will be represented by

- W. C. Cooper, Norman E. Lee, Frank B. Cooper, R. S. Fawcett, John Felsen, Herman Boehm, David Weinberger and Thomas L. Hart at the convention.
- Barsamian Brothers of Buenos Aires, and associates of Ardash Importing Co., New York sausage casing house, will attend the meeting.
- Martin Packing Co., Newark, N. J., which handles canned meats and fresh, cured, smoked and frozen pork, will have Morris B. Mandelbaum, Samuel F. Linden and Harry Mandelbaum as its representatives at the meeting.
- J. R. Hertzler, J. M. Lambert and J. Donald Smith of York Corporation, York, Pa., will be on hand, together with J. J. Floreth, R. E. Miller, C. G. Quermann, G. W. Ashlock, L. J. DuBois and S. M. Miner of Chicago; A. Christensen, M. S. Lebair, R. K. Serfass and R. G. Werden of New York and Philadelphia.
- The Allbright-Nell Co., Chicago, will be represented by N. J. Allbright, J. G. Allbright, A. O. Lundell, E. E. Bright, L. E. Lambert, K. D. Kubaugh and H. A. Scherer.
- E. Greenebaum Co., 328 E. 103rd st., New York, extends an invitation to all those attending the convention to visit its canning and manufacturing plant. Greenebaum manufactures the Evergood brand of meat products.
- Joseph J. Frank, president; A. O. Steckman, secretary-treasurer, and John F. Mottley, sales department, will be the representatives at the convention for Hercules Fasteners, Inc., Jersey City, N. J.
- Mrs. M. O. Simpson, president, Mixers, Inc., Philadelphia, will attend.
- P. J. Ritter Co., Bridgeton, N. J., will be represented by W. R. Crissey and R. W. Lore.
- K. L. Zimmerman, president, John D. Rumbough and H. E. Seideman of Enterprise Mfg. Co. of Pennsylvania wilk be on hand.
- From Philadelphia Wayne Randall of R. T. Randall & Co. will attend.

factures. Other Pittsburgh packers, the Denholm Packing Co. and John Foertsch Co., also have opposed the tax on the grounds that they already pay a license fee to the state for producing meat products and a mercantile tax on products which they sell but do not manufacture.

- Harvey Taylor Smith, 52, Texas state manager of the Swift & Company dairy and poultry department, died recently of a heart attack. He was stricken while playing golf at the Colonial Country Club in Fort Worth.
- The Sweet Packing Co., Hartshorne,

Okla., has leased a building housing cold storage rooms at the former location of a prisoner of war camp in McAlester, Okla., and plans to move its plant there immediately. The building, built by the government at a cost of \$37,000, is already equipped with overhead rails and some other necessary facilities for the operation of a packing plant.

• In a recent statement explaining high beef prices, George G. Abraham, president, Abraham Bros. Packing Co., Memphis, Tenn., blamed light receipts during the past two or three months on

Up and Down the TEE-PAK TRAIL

Dear Boss

Talk about your coincidences-just the other day I happened to visit a packer who was having difficulty maintaining a uniform color for his franks which he processes for a large customer. This customer, in fact, is one of the largest chain store operators in the country. It seems that this trouble of uniform color almost meant that the packer was going to lose the account. I suggested we run a box of Wienie-Pak O.T. just to see what the buyer would think of it for uniformity and general appearance. They agreed, having nothing to lose, and when the test was completed the buyer said, "That's just what I've been waiting for-make all my franks from now on with these casings."

It wasn't just the uniformity of color that appealed to the buyer, but the fact that the general appearance of the finished product is so much better than normal because of the elimination of "Smoke-stick white" marks and other minor imperfections, as well as the glossier appearance too. By the way, do you know that a number of users of Wienie-Pak O.T. tell us their girls think that the product skins easier?

Boss, be sure that you stress the importance of following our recommended procedures in using Wienie-Pak O.T. The plants that have been observing them have been very successful, but one or two that I know of haven't bothered to learn how to use it and have not been as successful as the others. It isn't that it's hard to follow our instructions, because they're easy enough. It all depends upon how the operators are instructed by the foremen.

It sure is nice to hear an expert in retail merchandising of wieners who thinks we have come up with a genuine contribution to this industry.

Best regards,



TRANSPARENT PACKAGE CO.
3520 S. Morgan St.
CHICAGO 9, ILL.
428 Washington St., Haw York, N.Y.
203 Terminal Bidg., Torento, Canada

A BENT HOLD THE BENT HER

several factors: Excellent summer pastures which caused farmers to keep their cattle longer; prospects for a good grain feed supply this fall, and a decrease in the cattle population on American farms. He stated that the "consumer strike" has actually increased volume of meat sales by his firm, but in lower priced meats.

- Oscar Mayer & Co. has been issued a permit to remodel a smokehouse at its Davenport, Ia., plant. Cost is expected to be about \$33,400. Two additional floors will be added to the building.
- Clauss & Kraus, Inc., Sacramento, Calif., observed the sixtieth anniversary of its founding early this month. Until a few years ago the firm engaged in a combined retail and wholesale business, but is now strictly wholesale. It was founded by the late John Clauss and the late Frank L. Kraus and is now owned and operated by their descendants: John Clauss, sr., president; Frank E. Kraus, vice president, John Clauss, jr., secretary, and Leanor K. Kraus, treasurer.
- George Wurster, formerly a partner of the Pureta Sausage Co., Sacramento, died recently at the age of 69. He had been in poor health for several years.
- Nathan Rosenblatt, 57, president and general manager of National Meat Packers, Inc., Tampa, Fla., died recently.
- The National Meat Canners Association held its annual convention Friday and Saturday, September 10 and 11, at Northernaire, new north woods resort operated by the Marty Brothers at Three Lakes, Wis. Russell Smith, Wilson & Co., is president of the organization. Ralph Keller, Geo. A. Hormel & Co., was chairman of the convention committee.
- Harry Girard, formerly with the Webb Packing Co., Salisbury, Md., has taken over the livestock division of the Wilmington Provision Co., Wilmington, Del., it was announced this week.
- Swift & Company purchased the grand champion fat lamb at the recent Midwest show sale in Kansas City, Mo., for \$1 per lb., as well as the reserve champion lamb for 50c, the grand champion Duroc barrow at 55c and the grand champion pen of three Duroc barrows at 34c. Cudahy Packing Co. paid 35c a lb. for the Hampshire reserve champion barrow. Wilson & Co. took the champion pen of 15 lambs at 30c per lb. Kroger paid 42½c for the champion steer and Safeway, 42c for the reserve champion steer.
- Miss Louise Zimmerly, 77, who with her brothers, Gottlieb and Herman, owned the Zimmerly Brothers Co. at Akron, O., for 30 years, died recently. The business had recently been sold by the family.
- A recent fire destroyed the Fall River Meat Co., Fall River Mills, Calif. Loss was estimated at \$100,000.
- John Morrell & Co. expects to feed 3,500 at its annual 4-H Club barbecue at the Kansas Free Fair on September 13. In addition to the musical program

Swift Buys Cook Packing Co. at Scottsbluff, Neb.

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Sale of the meat packing plant of the Cook Packing Co., Inc. of Scottsbluff, Neb., to Swift & Company was announced last week by John B. Cook, president. The Cook interests, actively identified with livestock and meat packing activities for many years, plan to continue their livestock feeding and rendering operations. O. C. Yeakley, a Swift employe for 23 years and for the last year manager of the company's meat packing plant at Montgomery, Ala., will be manager of the Scottsbluff plant.

The Cook plant is a modern meat packing unit. The first buildings of the present plant layout were built in 1938,





H. M. WIGGS

O. YEAKLEY

with the most recent additions being constructed in 1943. Cattle, hogs and lambs will continue to be processed under federal inspection, Yeakley announced. Most of the output will be distributed through company branch houses located in the heavily populated areas throughout the country, he said.

Yeakley started with Swift in 1925 at S. St. Joseph, Mo. Later he headed the beef, lamb and veal departments at Swift plants in Watertown, S. D., E. St. Louis, Ill., and S. St. Paul, Minn.

Succeeding Yeakley at Montgomery will be Herbert M. Wiggs, who for the last year has been in charge of beef, lamb and veal grading for all company plants, with headquarters in Chicago. Wiggs is the son of the late Emery Wiggs, operator of a livestock commission business for many years at National Stock Yards, Ill. He joined the Swift organization in 1915. In 1932 he was placed in charge of beef, lamb and veal operations in the company's plant at Des Moines, Iowa. Later he held similar positions at National Stock Yards, Kansas City and Chicago.

J. H. Johnson, who has been head of the Chicago plant beef, lamb and weal department for the last year, succeeds Wiggs as head of the grading division for all company plants. Johnson started his Swift career at Kansas City, Mo. From 1940 to 1947 he was in charge of beef, lamb and veal operations at National Stock Yards, Ill.

usually provided and speakers of statewide prominence, R. M. Owthwaite, vice president and general manager of the Morrell Topeka plant, announced that the former "Dr. I. Q." of radio fame, now an Episcopal minister, will-present his program at the barbecue. Numerous prizes of Morrell meats will be awarded for winning answers by competitors. John Morrell & Co. also staged 4-H barbecues at the Iowa and South Dakota state fairs.

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- Jot Schoenberger, manager of the Armour and Company plant at Woodward, Okla. since 1942, has been transferred to the Armour plant in Louisville, Ky. as manager. He will be succeeded at Woodward by Bill Woodcox.
- The Swift & Company plant food factory at Columbia, S. C., recently was declared first place winner of a companywide safety contest sponsored by the firm's industrial relations division. The plant competed against 22 similar plants operated by Swift and was one of four completing the contest year without a disabling injury. The Columbia plant has worked more than 119,616 manhours without an accident, covering a period of more than 555 days. The plant's safety committee consisted of A. V. Callaway, superintendent, and H. A. Peeler and Carl J. Lunkenhenhimer, supervisors.
- Walter Tanner and Charles Ford, veteran truck drivers at Armour and Company, Chicago, will represent the company in truck driving competition sponsored by the American Trucking Associations, Inc.
- Turner's Food Products Co., Inc., Fort Worth, Tex., has been granted a 50-year charter of incorporation. Incorporators are Gertrude Ohyi, James T. Ohyi and L. A. Mitchess.
- The Small Grown Packing Co. of Australia is shipping frozen rabbits to the New York market. They are packed in 60-lb. wooden crates, individually wrapped in 2 and 2½ lb. lots dressed. The firm, one of the largest meat packers in Australia, concentrates largely on sheep and mutton for the Australian domestic trade and for shipment to the British possessions.

FLASHES ON SUPPLIERS

GEORGE LEISENHEIMER CO.: J. R. Gowrie, purchasing agent for this Brooklyn manufacturer of equipment for the meat packing industry, and his family are spending a few weeks at the summer cottage of his parents at Lake Hopatcong, N. J.

INDUSTRY EARNINGS-HOURS

The Bureau of Labor Statistics reported recently that average weekly earnings in the slaughtering and meat packing industry in June amounted to \$62.14 against \$67.66 in May and \$68.51 in April. Average weekly hours were 44.2 compared with 46.7 in May and 48.1 in April. Average hourly earnings during June were \$1.379 against \$1.424 in May and \$1.425 in April.





Orderly tiering of palletized cartons to the ceiling or cold storage rooms is routine for the Elec-Clipper



Unloading material from a delivery truck with the Elec-Clipper cuts the truck's standing time, simplifies checking of shipments, speeds the movement of material



Hustling unit loads from the warehouse and quick assembly of shipments by means of the Elec-Clipper cut handling costs to the minimum

"King's size for usefulness, Pint-size in cost"

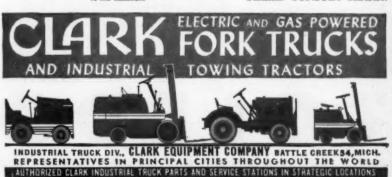
ELEC-CLIPPER
is the versatile electric
battery-powered fork
truck for that multitude
of handling jobs defined as "loads up to
2,000 pounds"

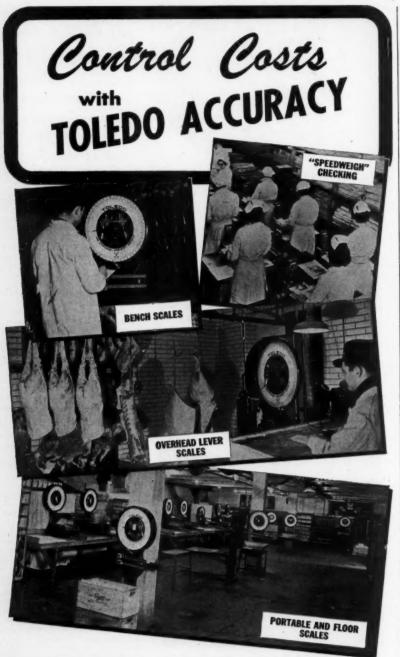
Potent combination of versatile utility and attractively small cost, Clark's Elec-Clipper has done an exceptional job for industry in handling materials weighing up to a ton. In the many branches of the food industry, and particularly in wholesale distribution outlets; in foundries and metal working shops, automobile plants, railway storehouses and freight depots; in truckers' freight stations and warehouses of all kinds: in all these and many other varied installations, electric battery-powered Clark Clippers enjoy admiration and respect.

With 124-inch lift on the standard high-lift model, and over-all height of only 83 inches with forks lowered, the Elec-Clipper moves comfortably and safely under 7-foot clearances, and does high tiering with amazing ease.

Finally, it costs less—a clinching benefit: less in initial investment, less to maintain, less to operate—by testimony of delighted users. That benefit is a natural result of Clark's unrivaled automotive experience and of Clark's own quantity production of nearly all component parts. It's a better machine—husky, dependable, economical—because Clark builds it.

To get a wholly objective survey of materials handling operations and needs in your business, talk to a Clark field representative—a competent man whose recommendations are unbiased because Clark builds both types of machine, gas-powered and electric battery-powered. As basic "good business" CONSULT CLARK.





Whether it's scales for controlling meat packing processes, weighing

livestock . . . grading, checking . . . wholesale weighing . . . look to Toledo! Get Toledo-engineered accuracy, speed and dependability for closer cost control! Toledo Scale

No. 2020 shows Better Company, Toledo 12, Ohio.

No. 2020 shows Better Ways to control costs.



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Dining-Dancing Spots

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(Continued from page 56.)

for lobster and steak. Lunch and dinner. Expensive.

Giovanni-66 E. 55th, PL 3-1230 Wonderful French-Italian food in a delightful setting. Reservations recommended. Lunch \$2.50 up; dinner, \$3.50 up. Closed Saturdays and Sundays.

Harvey's Seafood House-509 3rd (between 34th and 35th), 4-9442. Popular with seafood MU fanciers. Daily specials served in season; also steaks and chops. Medium prices.

Holland House Taverne-10 Rockefeller Plaza, CI 6-5800. Authentic Netherlands atmosphere and food. On Monday nights, Javanese meal of 30 items served, \$3.50. Lunch and dinner. Closed Sundays.

Honore's la Coquille-139 E. 52nd. EL 5-8561. Food is good at this charming, informal French cafe. Specialty of house is frogs legs provencale. Lunch and dinner at moderate prices. Closed Sundays.

Keen's Chop House-72 W. 36th, WI 7-3636. Wonderful food-steak. chops are traditions. Specialties are English mutton chops, baked Idaho potato. Lunch \$1 to \$1.90; dinner \$2.50 up. Closed Sundays.

King of the Sea-879 3rd ave. (53rd). EL 5-9309. Excellent seafood cooked to order. Moderate prices, lobster according to weight. Open 11:00 a.m. to 1:00 a.m.

Kungsholm-142 E. 55th, EL 5-8183. Excellent Swedish fare. Smorgasbord at lunch and dinner. Moderate prices. Closed Mondays.

La Maisonette - 151 E. 49th, EL 5-8671. Choice French dishes, such as onion soup, mussels mariniere and duck. Intimate atmosphere. Lunch and dinner. Closed Sundays.

Little Shrimp-226 W. 23rd, WA 9-9721. Very attractive seafood house, featuring charcoal broiled fish, steaks, chops. New Orleans pecan pie also recommended. Lunch 75c up; dinner a la carte, entrees 95c to \$3.00.

Marguery - 270 Park (47th), PL 3-3080. Excellent food and wines. Beautiful, quiet dining room. Famous for its filet de sole Marguery. Lunch and dinner a la carte; entrees range from \$1.50 and up.

Mayerling-133 E. 54th, PL 8-2189. Charming Old World atmosphere. Excellent French and Viennese cuisine. Lunch and dinner. Closed Saturdays.

Miramar-10 E. 46th, MU 2-9280. Another famous French-Italian cuisine. Chicken tetrazzini the specialty. Lunch and dinner. Closed Saturdays and Sun-

Paddy's Clam House-214 W. 34th, CH 4-9190. Informal seafood house. Fish-bar for quick service. Lobster specialties. Open 10:00 a.m. to 11:00 p.m. Closed Sundays.

Passy-28 E. 63rd, RE 4-3847. Quiet, luxurious restaurant; excellent French food. Lunch and dinner. Closed Saturdays and Sundays. Service a la carte. Pierre's 3-5-9—359 E. 50th, EL 5-8603. Engaging little French restaurant. Dinner only, 5:30 to 11:00 p.m. Generous table d'hote meals, \$2.25 to \$3.00.

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Quo Vadis—26 E. 63rd, RE 7-3562. Excellent French cuisine; attractive setting. Lunch and dinner. Closed Sundays.

Red Coach Grill—7 E. 58th, PL 9-4471. Charming rustic setting. Steaks, lobster and New England dishes. Lunch and dinner. Moderate prices. Piano and organ music.

Reuben's—6 E. 58th, PL 9-5650. Noted for its fabulous sandwiches named for famous people. Open 24 hours a day.

Ruby Foo's—240 W. 52nd, CO 5-0705. Fine Chinese provincial food; attractive place. Lunch and dinner, moderately priced. Open 11:30 a.m. to 3:00 a.m.

Sardi's—234 W. 44th, LA 4-5785. Many theatrical celebrities frequent this place, and they're also there in caricature. Good food, medium prices.

Stork—3 E. 53rd, PL 3-1940. Stylish, expensive. Men only at lunch. Dancing nightly to name bands. Opens 5 p.m. Sundays.

Town & Country—284 Park (49th), PL 9-2702. Fine regional American dishes. Three attractive dining rooms. Men only or women with escorts at lunch in Country Room. Dancing. Sunday brunch, noon to 4:00 o'clock.

Twenty-one—21 W. 52nd, EL 5-6500. Another rendezvous of celebrities. Food and liquor good. Expensive. Closed Sundays.

Versailles—151 E. 50th, PL 8-0310. Dinner and supper and dancing. Shows at 9:30 and 12:30. Fine food, expensive.

Hotel Restaurants

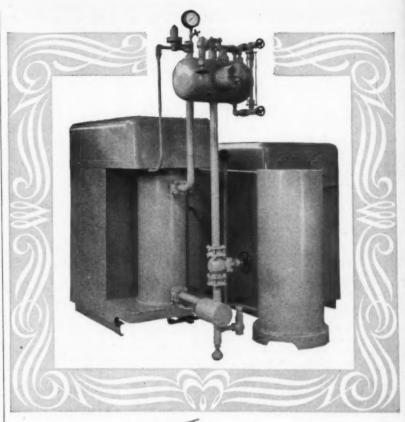
AMBASSADOR—Park at 51st, PL 5-1000. Garden Restaurant: Lunch, cocktails, dinner and supper. Dancing at dinner and supper; no music Sundays. Lunch \$2.00 up; dinner \$3.75 up. Music at lunch. Minimum after 9:00 Saturdays, \$3.00.

BILTMORE—Madison at 43rd, MU 7-7000. Cascades Roof: Dinner and supper dancing. Lunch and dinner a la carte; no lunch Saturday. Men's Bar: Open noon to 1:00 a.m.; lunch and dinner. Famous cocktail lounge under clock, open noon to 1:00 a.m.; music 4:30 to 7:00 p.m.

COMMODORE—Lexington at 42nd, MU 6-6000. Century Room: Open for lunch and dinner, except dinner only on Sundays. Concert music 6:00 to 9:00 p.m. Table d'hote and a la carte.

LEXINGTON—Lexington at 48th, PL 5-4400. Hawaiian Room: Dinner and supper dancing. Shows at 7:45 and 12:00, except Fridays and Saturdays at 7:45, 10:00 and 12:00. Dinner from 6:00 p.m. a la carte, entrees \$1.25 to \$4.50. Cover after 10:00, \$1.00, except Fridays and Saturdays, \$1.50. Closed Sundays. Cape Cod Room, Lexington Terrace and Revere Room: A la carte, entrees 95c to \$4.00.

NEW YORKER—8th ave. at 34th, LO 3-1000. Terrace Room: Dancing 7:00



There's money in Lard

CONTINUOUS, closed, controlled chilling and plasticizing with VOTATOR lard processing apparatus boosts your "take" in two important ways.

VOTATOR lard processing apparatus cuts your production cost. Terrific volume is handled in relation to use of floor space, manpower, and refrigeration — with no "weather" problems, no waste, no spoilage. The model above, only 7' 4" wide and 8' 10" long, processes 5000 pounds per hour.

VOTATOR lard processing apparatus gives your product more sales appeal. Nationally recognized brands are processed with VOTATOR lard processing apparatus. You have perfect control over time and temperature, agitation and aeration. This assures

uniform, smooth, creamy quality.

Write for case history data. Investigate Girdler's all-out engineering service in regard to streamlining all processing operations.



LARD PROCESSING APPARATUS

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150 Broadway, New York City 7 . 2612 Russ Bldg., San Francisco 4 . Twenty-two Mariette Bldg., Room 1600, Atlanta, Ga.

p.m. to 2:00 a.m. Ice show at 7:45 and 11:45 p.m. Lunch \$1.35 up; dinner \$2.60 up. Cover, \$1.00 after 10:00, except Saturdays and holidays, \$1.50. Manhattan Room: Orchestra 10:00 p.m. to 2:00 a.m.; no dancing.

PENNSYLVANIA—7th ave. at 33rd, PE 6-5000. Cafe Rouge: Dancing to name band. Dinner, \$3.00 to \$4.25. Cover \$1.00 except Saturday and holiday evenings, \$1.50. Closed Sundays.

PIERRE—5th ave. at 61st., TE 8-8000. Cafe: Lunch, dinner and supper. Dancing 5:45 to closing. Minimum after 10:00, \$2.00 except Saturdays and holidays, \$3.00.

ROOSEVELT—Madison at 45th, MU 6-9200. Grill: Lunch only; closed Sundays. Colonial Room: Open until midnight for lunch, dinner and supper. Medium a la carte. Palm Room: Tea or cocktails, 4:30-6:30. Men's Bar: 11:00 a.m. to 8:00 p.m.; closed Sundays.

ST. MORITZ—50 Central Park S., WI 2-5300. Sky Gardens: Pleasant dining indoors or out. Dancing from 7:30. Entertainment at 9:30 and 12:30. Dinner and supper a la carte, entrees \$2.50 up. Closed Mondays. Cafe de la Paix: food excellent, moderate a la carte.

ST. REGIS—5th ave. at 55th, PL 3-4500. Roof: Lunch, dinner and supper. Lunch \$2.45 up; dinner \$4.20 up; supper a la carte. Continuous dancing after 7:00 p.m. Cover after 10:00, \$1.50, except \$2.00 Saturdays. Closed Sundays. Penthouse: Cocktails, noon until 10:00 p.m. Oak Room: Lunch and din-

HOTEL LOCATIONS AND TELEPHONE NUMBERS

Below are listed some of the major hotels in metropolitan New York. Many are within walking distance of the Waldorf-Astoria and all are located within the area bounded by Central Park on the North, Pennsylvania Station on the south, Third ave. on the east and Eighth ave. on the west.

Capitalized letters in each phone prefix are used when dialing.

Algonquin
Rarbizon-Plaza
Barciay, The Lexington ave. bet. 48th & 40th sts. PL aza 5-5900
Belmont Plaza Lexington ave. & 49th st. PL aza 5-1200
Beverly
Biltmore
Century 46th st. bet. 6th & 7th aves. Pl. ass 7-7300 Commodore Lexington ave. & 42nd st., at Grand Central Terminal MU ryhll 6-6000 Delmonico Park ave. & 59th st. V Olunter 5-2500 Edison Broadway bet. 46th & 47th ats. CI rcle 6-5000 Essex House 58th st. bet. 6th & 7th aves. CI rcle 7-0300 Gotham 5th ave. at E. 55th CI rcle 7-2200
Commodore Lexington ave. & 42nd st., at Grand Central Terminal MU ryhll 6-6000 Delmonico Park ave. & 59th st. Edison Broadway bet. 46th & 47th sts. Essex House 55th st. bet. 6th & 7th aves. Gotham 5th see. at E. 55th Gotham CI rele 7-2200
Delmonico
Edison Broadway bet. 46th & 47th sts. CI rele 6-5000 Essex House 58th st. bet. 6th & 7th aves. CI rele 7-0800 Gotham 5th ave. at E. 55th CI rele 7-2200
Essex House 58th st. bet. 6th & 7th aves. CI rele 7-0300 Gotham 5th ave. at E. 55th CI rele 7-2200
Gotham 5th ave. at E. 55th CI rele 7-2200
Hampshire House W. 59th between 6th & 7th aves. CI rcle 6-7700
Imperial Broadway & 32nd st. LA ckwana 4-2000
Lexington Lexington ave. & 48th st. PL aza 5-4400
Lincoln 8th ave. & 44th st. CI rele 6-4500
McAlpin Broadway & 34th st. PE nsylvna 6-5700
Marguery Park ave. bet. 47th & 48th sts. PL aza 5-9000
New Weston Madison ave. & 50th st. PL aza 3-4800
New Yorker 8th ave. & 34th st. LO ngacr 5-9451
Park Central 7th ave. & 55th st. CI rcle 7-8000
Park Lane Park ave. bet. 48th & 49th sts. PL asa 5-4100
Pennsylvania 7th ave. & 33rd st., across from Pennsylvania station PE nslvna 6-5000
Plaza 5th ave. & 59th st. PL aza 3-1740
Roosevelt Madison ave. & 45th st. MU rybil 6-9200
St. Moritz 6th ave. at W. 59th st. PL aza 5-5800
Savoy Plaza 5th ave. bet. 58th and 59th sts. VO lunter 5-2600
Shelton Lexington ave. & 49th st. PL aza 5-4000
Shernton Lexington ave. & 37th st. MU ryhil 9-5200 Sherry-Netherland 5th ave. & 59th st. VO lunter 5-2800
Taft 7th ave. & 50th st. CI rele 7-4000
Vanderbilt Park ave. & 34th st. MU ryhil 3-4000
Victoria 7th ave. & 51st st. CI rele 7-7800
Waldorf-Astoria Park & Lexington avea., 49th & 50th sts. EL dorado 5-3000 Warwick 6th ave. & W. 54th st. CI rele 7-2700
Warwick 6th ave. & W. 54th st. CI rele 7-2700 Wentworth W. 46th st. het. 5th & 6th aves L.O. ngart 4-5500

ner. King Cole Bar: Men only to 4:00 p.m. Lunch.

SAVOY PLAZA-5th ave. at 58th,

VO 5-2600. Cafe Lounge: Lunch, dinner and supper a la carte. Dancing from 5:30. Minimum, 5:00 to 9:00, Mondays

the facts..

Adelmann was the pioneer of yielding springs and developer of this advancement. Improved elliptical springs permit expansion during cooking, distribute pressure over a wider area, and prevent cover tilting. The self-sealing cover reduces shrinkage. This combination, exclusive with Adelmann, results in solid, well-shaped hams.

Adelmann Ham Boilers are easiest to handle, quickest to operate, simple to clean, and last longer. Truly they are "The Kind Your Ham Makers Prefer."

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Over 100 sizes, 10 different shapes. All in Cast Aluminum, some in Stainless Steel.

Write for free booklet
"The Modern Method."
Shows complete line.
Many helpful hints.

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"OVER 25 YEARS OF SERVICE"

WELCOMES

Members of the A.M.I. at their Suite in the Belmont Plaza Hotel

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FRANK X. KENNEY

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See us at the AMI CONVENTION

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"FIRST SPICE" PRODUCTS

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Plump, well-filled frankfurters are what your customers want. Your franks will look better . . . taste better . . . sell faster when your formula includes:

BLUE LABEL nonfat dry milk solids

Check these five important ways Blue Label Nonfat Dry Milk Solids helps improve your sausage and meat loaf products:

- 1. Helps produce more pleasing sausage flavor and texture.
- 2. Increases yield; helps reduce shrinkage.
- 3. Promotes easier slicing, because it acts like a mild binder.
- 4. Adds to the keeping quality.
- 5. Improves nourishment by adding the complete protein of milk—with its essential amino acids—and other important milk nutrients to the meat used in sausage and loaves.

An added quality ingredient

BLUE LABEL is scientifically prepared by Kraft from topquality, fresh, separated milk . . . dried by the roller process. Order for your complete needs by contacting your nearest Kraft branch today.

Industrial Food Products KRAFT FOODS COMPANY

General Offices: 500 Peshtigo Court, Chicago 90, Illinois • New York • Minneapolis • Atlanta • San Francisco • Denison, Texas • Branches in all principal cities.



through Fridays, \$1.50; Saturdays, Sundays, \$2.00. Cover, 9:00 p.m. to clossing, \$1.00 and \$1.50. Shows at 8:45 and 12:15.

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SHERATON—Lexington at 37th, MU 9-5200. Roof: Dancing nightly. Dinners \$2.50 up. Minimum after 9:00: weekdays \$2.00, Saturdays and holidays, \$2.50. Satire Room: Lunch and dinner, moderate prices. Sheraton Lounge: Open 5:00 p.m. to 1:00 a.m.; organ and piano music. All closed Sundays.

TAFT—7th ave. and 50th, CI 7-4000. Grill: Lunch and dinner dancing, 12:30 to 2:30; 6:30 to 9:30, except no lunch dancing Sunday. Lunch, 75c up; dinner, \$1.50 up. The Village: Entertainment 10:00 p.m. to 2:00 a.m. except Saturdays and Sundays from 5:30 p.m. No dancing. Closed Mondays. New Tap Room: Lunch 75c up; dinner \$1.00 up.

WALDORF-ASTORIA—Park at 49th, EL 5-3000. Starlight Roof: Lunch and supper a la carte; dinner \$4.50 up. Cover after 10:30, \$2.00. Dinner and supper dancing and entertainment. No supper dancing Sundays. Flamingo Room: Dinner-dancing 6:00 to 9:30 p.m.; supper-dancing 10:30 p.m. until closing. Minimum charge Friday and Saturday nights, \$2.00. Palm Bar: Music, 7:00 to 9:00 p.m. Men's Bar: Opens 11:00 a.m.; lunch and dinner a la carte. Excellent food and service. Closed Saturdays and Sundays.

Sightseeing Information

(Continued from page 58.)

50th st. and 5th ave. The 12 buildings, covering 12 land acres in the fashionable mid-town shopping district, constitute an entire, organized city. NBC tours every 20 minutes, 9:00 a.m. to 11:00 p.m., 70c; guided building tour, \$1.10; observation roof, 50c.

St. Mark's In-The-Bouwerie — 2nd ave. and East 10th st. Built of grey granite quarried in New York state. Rambling gallery was once reserved for slaves. Peter Stuyvesant is buried beneath the church.

St. Patrick's Cathedral (Roman Catholic)—5th ave., 50th to 51st sts. Cornerstone laid in 1858. Gothic design follows that of Cathedral of Cologne. At least 5,000 persons visit temple daily between 6:00 a.m. and 10:00 p.m.

Statue of Liberty—Bedloe's Island. Bartholdi's famed statue of Liberty Enlightening the World. Boats leave Pier "A" at Battery, hourly on the hour, 9:00 to 4:00. Adult fare 60c.

Temple Emanu-El (Hebrew) — 5th ave. and 65th st. Oldest reform synagogue in New York. Noted for its beauty of design and magnificent golden doors.

Trinity Church (Protestant Episcopal))—Broadway and Wall st. Mother Church in Diocese of N. Y. Present edifice consecrated in 1846. Tombstones of William Bradford, Alexander Hamilton, Robert Fulton and Captain James (Don't-Give-Up-The-Ship) Lawrence.

Museum of Modern Art-11 W. 53rd

st. A highly representative collection of modern paintings and sculpture, including some of the best of Bonnard, Picasso, Gauguin, Cezanne and others. Open weekdays except Mondays, 10:00 to 5:00; Sundays, 1:00 to 5:00. Admission charge.

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United Nations—At Lake Success. 200 visitors are admitted to open meeting of the Security Council, the Trusteeship Council and various others. For tickets, call Fleldstone 7-1100, Ext. 2126, early on the morning of the day you want to go. Transportation by train from Penn Station to Great Neck or by Independent Subway to Kew Gardens. Buses from both to Lake Success.

Sightseeing Tours

Gray Line Sightseeing Tours, Capitol Greyhound Bus Terminal, 245 W. 50th st. (Telephone Columbus 5-3383). Operates glass-topped coaches accompanied by a lecturer. Uptown and downtown tours, combination all-day tours, a "New York After Dark" tour and others. Prices are from \$2.50, according to the time involved.

Commodore Line Travel Service, 1545-47 Broadway (CIrcle 6-5550). Several tours in glass-roofed buses, attended by a lecturer. Buses for downtown points leave Times Square at 10:00 a.m., noon, 2:00 and 4:00 p.m. Uptown buses leave headquarters at 12:15, 2:15 and 4:15 p.m. Price is \$2.50. Combination tours, night trips to Chinatown and other excursions are also available.

Manhattan Sightseeing Tours, Inc. (Phone Circle 5-6450 or CHickering 4-9471 for reservations). Glass-topped buses, accompanied by a lecturer, leave hourly from 104 W. 49th st. and 148 W. 34th st. for uptown and downtown tours, combination and night tours. Prices from \$2.30 up, according to time involved.

STORES

Men's Wear

Brooks Bros., 111 Broadway—Brooks Bros. suits and accessories are known around the world. A suit by Brooks Bros. is a guarantee of fine clothing.

Abercrombie and Fitch, 45th st. at Madison — Distinctive clothing and accessories. Sports gear a specialty.

Finchley, Inc., 564 Fifth ave.—Features quality clothing for men with discriminating taste.

Countess Mara, Inc., 338 Park ave.— For those who prefer drama in their ties, visit this exclusive shop.

Women's Apparel

Bergdorf Goodman, 5th ave. at 58th st.—Perhaps the most exclusive store for women in New York. Paris and New York originals.

Arnold Constable, 5th ave. at 40th st.

-Emphasis on quality and distinction.

(More on page 94.)



The way to better, faster, lower cost sealing of all sausage bands

Priced at only \$17.50, this gun type band sealer costs so little it can be used with profit by any plant to do a handsome speedy banding job that displays bands to best advantage. Heated jaws seal bands quickly, tightly and perfectly with a flick of the finger. Designed by sausage experts for practical banding, built by Great Lakes for long useful service, this sealer handles any heat-seal band on any sausage, right on the stick. Order now!



2500 IRVING PARK ROAD, CHICAGO 18, ILL.





QUALITY'S "IN THE" BAG... With

FORM-BEST STOCKINETTES

(Reg. U. S. Pat. Off.)

FORM-BEST are stronger . . . give your hams better shape . . . give you more profit.

FORM-BEST are non-absorbent . . . prevent shrinkage, therefore, give you a larger profit:



FORM-BEST are woven stronger
... stretch better... go on faster
... save time and money.

Cincinnati Cotton Products
COMPANY
Cincinnati 14, Ohio

PORK SAUSAGE PATTIES



packaged in

(VEGETABLE PARCHMENT)

* ALSO THE NEW

ZIPP CASINGS FOR FREEZERS * KEEPS MEAT FRESH LONGER

* ATTRACTIVELY PRINTED WITH YOUR LABEL

Horse slaughterers—ask about ZIPP casings for dog food

CASIN

922 W. SUNNYSIDE AVE., CHICAGO 40, ILLINOIS

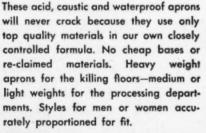
PLASTIC APRONS

GUARANTEED NOT TO CRACK OR PEEL



- LIGHTER—MORE COMFORTABLE BUT LAST 4 TIMES AS LONG
- OUR OWN FORMULA VINYLITE PLASTIC COATING
- CHOICE OF WHITE, BROWN OR BLACK
- CHOICE OF FOUR WEIGHTS

LOWER FIRST COST - WEARS LONGER





FREE ask for our latest PLY-GARB catalog showing material samples and complete line

3228 E. WOODBRIDGE

Saks Fifth Avenue-611 Fifth ave.-A wide variety of clothes and accessories for all occasions, with emphasis on high style, are available at this famous store.

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Hattie Carnegie, Inc., 42 E. 49th st. One of the many specialty shops de. voted to women's apparel, this famous designer offers clothes of excellent style and workmanship.

General

Macy's, between Broadway and 6th ave. and 34th and 35th sts.—This New York institution is probably the most famous and largest department store in the world. There are two tours daily, or escorts are provided for those who want them. An average 137,000 daily customers buy anything from diamonds or airplanes to raspberries or safety pins.

Gimbel Bros., Inc., Broadway at 33rd

Another giant department store which offers practically everything a shopper cares to buy.

Lord and Taylor, 5th ave. at 38th— One of the old, established stores in New York, unexcelled for quality and service. An entire floor is devoted to men's clothing, including an extensive gun collection.

Jewelers

Tiffany & Co., 5th ave. and 57th st.— One of the most famous shops on Fifth ave., this jewelry store is world re-nowned for its diamonds and other jewelry.

Cartier, Inc., 5th ave. and 52nd st .-Also an exclusive 5th ave. store, noted for highest quality merchandise.

What's Playing in New York

(Continued from page 59)

HIGH BUTTON SHOES, A talented group of young people have a rather trying time with some awfully poor material. Cast includes Joan Roberts, Phil Silvers and Jack McCauley. Jerome

SECURING THEATRE TICKETS

Most large New York hotels provide a theatre ticket service where choice seats for plays and other entertainment events may be pur-chased. The Institute has also arranged to have a representative of the Languild Convention Service at convention headquarters to help conventioneers in securing tickets. Theatre ticket brokers, such as the Mutual Theatre Ticket Co., 134 W. 48th st. (Telephone CIrcle 5-4747) may be able to supply tickets when they cannot be purchased at the door.

Robert's ballets more or less save the day, but not quite. Shubert Theatre, 44th st., west of Broadway. Nightly, except Sundays, at 8:30. Matinees Wednesdays and Saturdays at 2:30.

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BORN YESTERDAY. This is the third year for Judy Holliday as the dumbbut-savvy blonde in Garson Kanin's hilarious comedy. The play is fine and Miss Holliday is even finer. John Alexander is adequate as the defeated barongangster. Lyceum Theatre, 45th st., east of Broadway. Nightly, except Sundays, at 8:40. Matinees Wednesdays and Saturdays at 2:40.

COMMAND DECISION. Described as a powerful drama of war strategy, the play is spotty and a great deal less than what it starts out to be. Paul Kelly gives the best performance of his career and is ably assisted by Jay Fassett. Fulton Theatre, 46th st., west of Broadway. Nightly, except Mondays, at 8:40. Matinees Saturdays at 2:40 and Sundays at 3:00.

HOWDY, MR. ICE. Sonja Henie and Arthur Wirtz are at it again, as they present their eighth musical ice revue. The new one stars former U.S. Olympic star Eileen Seigh, Skippy Baxter and Freddie Trenkler. There is a limit to what can be done on ice and from the looks of this new revue, the producers ran their course a long time ago. Center Theatre, Rockefeller Center, Tuesday through Saturday evenings at 8:15. Matinees Wednesdays and Saturdays at 2:40 and Sundays at 3.

THE BALLET RUSSE DE MONTE CARLO. Opens September 18 at the Metropolitan Opera House. This is the tenth anniversary season for the Ballet Russe and they are celebrating it with a revival of all of their established hits. Opening night has Les Sylphides, The Seventh Symphony, Pas de Quatre, and the very charming Gaite Pairisienne. Sunday matinee—Les Sylphides, Night Shadow, Gaite Parisienne. Sunday night Swan Lake, The Nutcracker Suite, Scheherazade. No performance Monday. Tuesday night-Giselle, Pas De Quatre, Rodeo. Wednesday evening- Concerto Borocco, Pas de Deux, The Seventh Symphony, Rodeo. Metropolitan Opera House. Evenings at 8:30. Matinees at

The famed PARIS OPERA BALLET. direct from Paris, opens September 21. For the premiere Tuesday and Wednesday night's performance they have chosen Suite in White and The Knight and the Maiden. City Center. 131 W. 55th st. Evenings at 8:30.

OUTDOOR ART SHOW-Greenwich Village show is being staged from September 20-25.

LIVESTOCK CAR LOADINGS

A total of 11,318 cars were loaded with livestock during the week ended August 28, 1948, according to the Association of American Railroads. This was a decrease of 1,234 cars from the same week a year earlier and a decrease of 3,912 cars from the corresponding period in 1946.

BEMIS BRO. BAG CO. . BEMIS BRO. BAG CO.

The more supplies you can buy from a single source the more time you save . . . the more efficient your operations. So, look to Bemis for this wide range of top quality supplies. Parchment-lined /// pork sausage bags • cotton bags for ready-to-serve meats. burlap and cotton ham and bacon bags · beef neck wipes · scale covers · -long-wearing / / bleaching cloths - lard press cloths . roll or numbered duck for press or filter cloths • cotton tierce liners · cheesecloth · inside truck covers. covers • delivery truck VVVI

These products will serve you extra well because Bemis developed them the quality way to do a better job. Get all from a single source and save.



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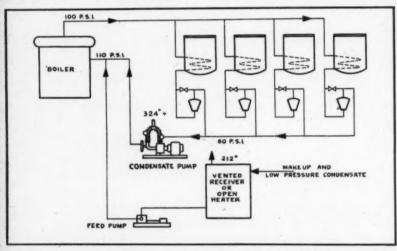
Ideas for Operating Men

GOOD CONDENSATE RETURN SPEEDS WORK, SAVES FUEL

Rapid adoption of the closed condensate return system over the past ten years has resulted in impressive production and quality of product improvements, increased boiler capacities, and worthwhile fuel savings, according to the Cochrane Corporation.

Open systems, in general, do not provide complete and rapid removal of condensate from steam-consuming equipment. The equally important problem of ridding the equipment of accumulated air and non-condensable gases is

drying equipment results in hotter kettles, presses, coils, and drums. This is due to the maintenance of high steam velocity within the equipment which permits turbulent flow of the hot steam and reduces to minimum values the thicknesses of insulating air and condensate films. In normal slow-moving laminar flow, temperatures are considerably reduced at the heating surface, just the point at which the heat is utilized. The result of this turbulent flow is to raise surface temperature which re-



APPLICATION OF CONDENSATE RETURN SYSTEM TO AN INSTALLATION OF COOKING KETTLES. (Drawing by Cochrane Corporation.)

not efficiently accomplished. In all types of steam cooking, heating and drying processes, particularly in batch operations and always on start-up, the accumulated air is a major problem to efficient operation.

The accompanying plant layout shows the conversion of a typical open system—through equipment to a vented receiver from which the cooled condensate is fed back to the boiler—to a closed system. In the closed system the 100 psi boiler pressure drops only to 80 psi at the outlet of the cooking coils shown here and the condensate at the temperature corresponding to this pressure (320 degs. F.), after having been purged of entrained air, is immediately returned directly to the boiler. Flash loss is completely eliminated; boiler feedwater temperature is increased by 114 degs. F.

However, the major advantage of closing a currently open system of condensate drainage in most cases is increased production. The prompt and positive removal of condensate and accumulated air from steam cooking and

sults in faster production with higher quality product.

A dividend paying attribute of the closed condensate circuit, of utmost importance to efficient plant operation as fuel and transportation costs continue to rise, is the fuel savings which have run 25 per cent or more in some industrial plants utilizing the system.

KEEP FIRE EXTINGUISHERS FROM FREEZING

The Calcium Chloride Association says that to prevent water from freezing in fire pails or barrels, 5 lbs. of flake calcium chloride should be used per gallon of water. This will provide a solution which will not freeze at temperatures as low as -50 degs. F. There are several types of fire extinguishers which employ special preparations of calcium chloride as an anti-freeze. Information regarding these special charges should be obtained from the manufacturer of the extinguisher.

MOVING SAUSAGE MEAT

In many sausage plants, some meats, ice, binder flour and other ingredients may be handled in pan lots on the meat preparation floor. Processors have found that large pans work well in handling the various ingredients in their correct proportions and are easy to weigh, etc.

The pans are usually placed on the floor or on the scale during loading and weighing. It is then necessary to pick up the pans and carry them to the



grinder, mixer, silent cutter, etc. Workers usually find that this is a slow operation because of the typical wet sausage room floor.

An inexpensive arrangement used to facilitate loading, weighing and moving sausage pans about the preparation room is employed by Richter's Food Products, Inc., of Chicago. In this plant a section of roller conveyor has been mounted on wheels which can be locked. During processing the conveyor is spotted to move the weighed pans of material from the scale to the mixer, grinder or silent cutter.

The workman has only to weigh the pans and give them a slight push to place them where the machine operator needs them. The conveyor is also used for moving sausage from the grinder and mixer to the cutter.

YELLOW SPOTS IN BACON

Yellowish green spots in the fat next to the skin of dry or box cure bacon are believed to be caused by gelatin from the skin following the cell walls into the layer of fat. The gelatin then reacts with the nitrite to form the discolored areas. In dry or box curing, quantities of pickle high in nitrite collect between the slabs and may lead to this spotty effect. Overheating during scalding, dehairing, cleaning and singeing, which aids formation of gelatin from skin tissue, and too much nitrite, favor the condition.

There is no substitute for knowing!
Only when you know the market can
you sell or buy intelligently. Subscribe
to The NATIONAL PROVISIONER DAILY
MARKET SERVICE.

Welcome, A. M. I. Members—

New York City is honored with your presence while celebrating its Fiftieth Anniversary . . . 1898-1948. Adolf Gobel, Inc. joins with you in this celebration marking its own Fifty-Seventh year . . . 1891-1948 . . . of producing "Quality First" meat food products.



ADOLF GOBEL, INC.
BROOKLYN,
NEW YORK



P. J. RITTER CO., Dept. 8, BRIDGETON, N.J.

Please send, free, one #10 can Ritter Diced Sweet Red Peppers.

NAME ____

ADDRESS

So you think HE'S fast!

Just because a guy can run 100 yards in less than 10 seconds, you compare him to a flash of lightning. Listen a brief minute, while we



tell you about a salt that's fast . . . and the reason why it's important to you.

In salting butter, salt must dissolve with lightning speed. If the butter is on the soft side, butter salt must dissolve so quickly that overworking is avoided. Otherwise, the



butter may become mottled or marbled, lose its moisture, become leaky. Yet, if the salt is not properly dissolved, the butter may be gritty. So we ask you to remember that Diamond Crystal Butter Salt dissolves completely in water at 65° F. at an average rate of 9.2 seconds.



On the other hand, there are instances where slow solubility of salt is highly important . . . such as in salting cheese. Here slow solubility prevents salt being lost in whey, producing undersalted cheese. To meet all these problems, we have set up definite solubility standards for Diamond Crystal Salt.

Need Help? Write For It!

If salt solubility enters into your processing, write to our Technical Director. He'll gladly recommend the correct grade and grain of Diamond Crystal Salt for best results. Diamond Crystal, Dept. I-15, St. Clair, Michigan.

DIAMOND CRYSTAL
Alberger SALT



automatic units in production longer by regular cleaning with Oakite Solution-Lifting Steam Gun. Apply grease-blasting solutions of Oakite Composition No. 20 through gun. Combination of Oakite detergency, steam heat and spray impact quickly sanitizes tables. Saves time and muscle!

Protect your investment in modern equipment with SAFE Oakite Cleaning!

RENDERING COOKERS... Then take the same Oakite Steam-Detergent Method to cookers like this and watch the carbonized grease deposits roll. Rinsing is easy, complete. Leaves surfaces of cookers streak-free and bright. Try it next time you clean your cookers!





sausage stuffers ... Wash or brush these machine surfaces with a hot solution of Oakite Composition No. 20 (2 oz. to each gallon hot water). After rinsing, spray or swab on potent solution of Oakite Bactericide. Thorough cleaning and sure germicidal treatment keep stuffers in excellent condition ... reduce danger of contamination and spoilage loss.

Write for Free copy of Oakite Meat-Packers Digest . . . more than 70 other ways to get longer life out of your modern equipment!

OAKITE PRODUCTS, INC., 29A Thames St., NEW YORK S, N. Y Technical Representatives in Principal Cities of U. S. & Canada



Specialized Industrial Cleaning

YOU CAN SELL MORE HAMS

IF THEY ARE DRESSED UP WITH

E-Z FIT

Well formed hams are going places . . . so you can anticipate production demands by specifying E-Z FIT Ham Bags. They give your hams and other meat products extra-eyeappeal at no extra cost.

Our central location guarantees fast response to your needs for quality products.



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"E-Z FIT" STOCKINETTES

ALLIED MANUFACTURING CO.

DES MOINES, 10WA

Smooth Floors - QUICK!



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with CLEVE-O-CEMENT

Repair broken, worn, rutted floors quickly and easily with Cleve-O-Cement. No special tools or skill required. NOT an asphalt emulsion. Applied equally well to wet or dry floors. Dries rock-hard overnight, will stand all ordinary traffic. Becomes 28 times harder than ordinary cement in 24 hours. Gives a smooth, non-porous, slip-proof surface. Bonds perfectly. Resists heat, cold, dampness, steam, oil, grease and most acids. Now meeting hardest service in hundreds of meat packing plants, food plants, bottling plants, dairies, laundries, refrigerators and cold rooms.

Send TODAY for illustrated bulletin and information on FREE test offer.

We can now accept orders for HySpar Sanitary White Enamel, Motor and Machinery Enamel, Aluminum Finishes.

THE MIDLAND PAINT & VARNISH CO.

9119 RENO AVENUE

CLEVELAND 5, OHIO

Beating a Boycott

(Continued from page 79.)

of the week proved the possibilities of the promotion to company officials, although the sales for this period were only normal. The company felt that, in view of the adverse meat publicity at the time, the high temperatures and the boycott, the maintenance of normal sales during the first half of the week warranted a continuation of the promotion for the full week.

On Friday, Wyatt Food Stores advertisements in the Dallas papers again featured the three-meal pot roast idea,



EARLE WYATT, MERCHANDISER

this time using a four-column meat illustration in a six-column advertise-

Pot roast sales in Wyatt Food Stores for the last three days of the boycott week tripled normal volume. Wyatt said he "was most gratified over the results" and praised the American Meat Institute for "its outstanding work for the industry and the meat educational program for its immeasurable assistance to the food retailer."

The 16 Wyatt Food Stores normally sell about 1200 lbs. of pot roast each week. For the week of the boycott the company doubled sales of this cut.

Many of Wyatt's customers thought the company "was doing the consumer a favor by telling them how they could " get three meals from one pot roast."

General information from Dallas during the boycott week indicates that consumers didn't back up the idea of meatless menus. Most retailers reported "business as usual," but the Wyatt Food Stores reported a "very satisfactory" increase in all meat sales in addition to doubling the sales of pot roasts.

Officials and merchandisers of the Wyatt organization were so well satisfied with the results of the pot roast "meat page" idea that they asked the Institute for advertising and promotional materials for the "Four Meals From A Shank Half of Ham" advertisement which the meat educational program placed in July magazines.

Business as usual for Wyatt Food Stores? No: It's business better than usual when this progressive organization can get the help of the meat industry to increase sales.

INDIANA, ILLINOIS TO END LAKE MICHIGAN POLLUTION

Representatives of Indiana industries and the state governments of Illinois and Indiana have completed an agreement on means of ending pollution in Indiana streams emptying into Lake Michigan. Indiana industries will spend more than \$15,000,000 in making improvements demanded in the suit. The late detail of the settlement was an agreement on improvements to be made by the Cudahy Packing Co. in East Chicago. The agreement had been reached five years ago in a suit filed by Illinois against Indiana in the U.S. Supreme Court. The proposed plan will be submitted for approval to a Supreme Court master in St. Louis and then to the Supreme Court for final approval by that

ARMOUR COMPANY—GERBER WIDEN SALE OF INFANT FOOD

National distribution of their new line of canned meats for babies will be launched in mid-September, according to a joint announcement by the Gerber Products Co. and Armour and Company. Earlier this year the products were tested in eight selected markets. Distribution is now being made to about 40 markets and production has been stepped up to meet the expected requirements of the national market which is being entered.



CUSTOM'S staff will again be on hand to greet you during the 1948 AMI Convention in New York. You are cordially invited to make CUSTOM'S hospitality suite your convention headquarters. It is our most sincere desire to make your visit profitable to you. We have products and ideas which are new and valuable. We are looking forward to making new friends and renewing old acquaintances. Consult The Provisioner Bulletin Board for room number.

INVITATION TO VISIT

Custom's

HOSPITALITY SUITE

AMI CONVENTION

WALDORF-ASTORIA, NEW YORK SEPTEMBER 20, 21, 22

Custom Good Products, Inc.

701-707 N. WESTERN AVENUE, CHICAGO 12, ILLINOIS

MEAT IS SOLD BY ITS APPEARANCE

Keep Meat Clean - Save Money - Satisfy Customers

MEAT COVERS FOR

- Beef Forequarters
- Beef Hinds
- Rounds
- · Chucks

Veal

- Lamb
- Sheep
- Pork Sides

BARREL LININGS FOR wet and dry ice shipping and storage.

ARKELL SAFETY BAG COMPANY

10 East 40th Street New York 16, N. Y. 6345 West 65th Street Chicago 38, Illinois





DICING MACHINE

Cubes raw or boiled vegetables, fats and meats $\frac{1}{4}$ producing 500 to 1,800 lbs. per hour.

Easy to clean. Machine furnished complete with knives and 2 h.p. motor. Floor space 20"x29"x73". Net weight—800 lbs.

GEORGE LEISENHEIMER CO.

Manufacturers of Equipment for the Meat Industries Since 1926

984 Grand Street

Brooklyn 6, New York

MULLINIX LIGHTPROOF PACKAGES

ZIMMER PAPER PRODUCTS

INDIANAPOLIS 7, INDIANA

Licensee and Manufacturer

CENTRAL OHIO PAPER COMPANY

COLUMBUS 16, OHIO

Representatives

CRESCENT PAPER COMPANY

INDIANAPOLIS 4, INDIANA

Representatives

These ultra-modern packages for Bacon and Sausage provide the maximum in Product protection and Brand identification

NATIONAL BARROW SHOW

From 14 states and Canada, 2,600 hogs have been entered in the National Barrow Show at Austin, September 13 to 16—900 more hogs than were entered a year ago, according to Peter 1. Holand, director of the show. Entries closed on August 23. In the truckload division, 91 lots of 15 hogs each have been entered. These hogs are strictly market shoats, barrows, and gilts, in that they do not need to be pure-bred, but may be cross-bred, grade, or of any color.

In the purebred classes, gains in numbers over previous years have been made by every breed. The breeds have provided the largest entries in the following order: Hampshire, Duroc, Berkshire, Poland China, Chester White, Yorkshire, Tamworth, Hereford, and Ohio Improved Chesters. In the truckload classes, at least one of the entries is from a farm with Minnesota No. 1 breeding.

"This show ties the purebred breeding industry in with the market hog and the consumer demand for pork so closely, and on such a scale that it is of genuine importance," Holand said. "There have been times in the past when fashions and styles in hogs got the breeding industry far off the beam, so far as the consumer of pork was concerned, as evidenced by the kind of cuts and slices he preferred at the meat counter. The National Barrow Show is designed by the secretaries of all the breeds and by other swine interests to keep the breeding industry in the groove with demand."

A carcass show limited to 70 entries has been completely filled. There will be one carcass selected on the packing-house rail as superior to all others. The breed rivalry here is intense, Mr. Holand said. Entries here need not be confined to the standard breeds, either, as hogs can be taken from truckload lots, entry in which is open to all.

Geo. A. Hormel & Co. will have a double booth to illustrate the idea of Lew P. Reeve, the firm's hog buying manager, that the long custom of having one or, at the most, two crops of pigs a year on a farm should be displaced by "multiple farrowing," or a plan of farrowing six times a year.

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The National Provisioner—September 11, 1948

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MID DIRECTORY CHANGES

The following directory changes have been announced by the U. S. Department of Agriculture:

Meat Inspection Granted: Bowling Green Provision Co., Napoleon rd., Bowling Green, O.; J. Henriques & Son, 113 Gano st., Providence, R. I.; Trenton Foods Inc., 1401 Harris ave., Trenton, Mo.; Buon Gusto Sausage Factory, 535 Green st., San Francisco 11, Calif., and Krunchy Foods, Inc., P. O. box 50, Marcy, N. Y.

Meat Inspection Withdrawn: The J. & F. Schroth Packing Co., Massachusetts ave. and Township st., Cincinati 25, O.; Colesie Packing Co., 3249 E. 45th st., Los Angeles 11, Calif.; Hausman Packing Co., Inc., P. O. box 734, Brownsville, Tex., and Caraco Ship Supply, 1111 W. Broadway, Long Beach 2, Calif.

Horse Meat Inspection Withdrawn: Trenton Foods, Inc., 1401 Harris ave., Trenton, Mo.

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Meat Inspection Extended: The John Hilberg & Sons Co., 544 West Liberty st., Cincinnati 14, O. (formerly 525 Poplar st.) to include subsidiary, The Wm. Reinders & Co.

Change in Name of Official Establishment: Swift & Company, So. Broadway, Scottsbluff, Nebr. instead of Cook Packing Co., Inc.; Stockmen's Packing Co., E. 4th st., mail, P. O. box 856, Reno, Nev., instead of Humphrey Meat Packing Co.; Rosenthal Packing Co., Inc., 2010 N. Grove st.; mail, P. O. box 4155, Stock Yards Station, Fort Worth, Tex. instead of Rosenthal's Packing Co.; Greendell Packing Corp., Prattsville, N. Y., instead of Catskill Mountain Packing Co., Inc., and Perretta Packing Co., Brier Hill, N. Y., instead of Frank Perretta Meat Co.

Change in Mail Address of Official Establishment: Maloney Packing Co., 63 Abattoir ave., Brighton 35, Boston, Mass., instead of 16 Abattoir Grounds, rear of 39 Market st., Brighton 35, Boston, Mass.; Cross Meat Packing Co., Delsen dr., Glassboro, N. J.; mail, P. O. box 366, Pitman, N. J.

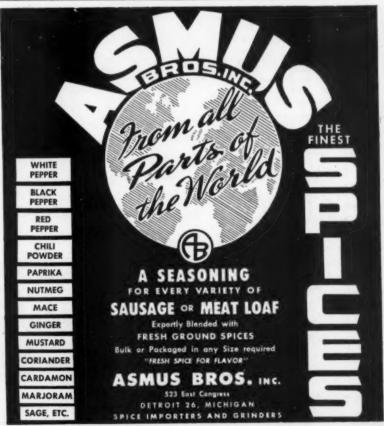
MARKET NEWS BY RADIO

Market news is being made available to farmers, packers, marketing agencies and others by nearly 1100 radio stations, according to a survey just completed by the Production and Marketing Administration, U. S. Department of Agriculture. This is the largest number of stations which have ever carried government market reports and is an increase of 45 per cent over last year's total of 744. A total of 992 stations broadcast market news on livestock.

MEXICAN PRICE CONTROL

Mexico cut its meat price ceilings back to a lower level late in August after it had increased livestock shipments to the capital. Following devaluation of the peso, meat prices soared.





RECENT UNION ACTIVITY

- The UPWA Packinghouse Worker has published a "scoreboard" of UPWA victories over what it terms "raid attempts" by the AFL to decertify the CIO union at various packing plants throughout the country. It states that at the Wilson & Co. plant in Chicago, the NLRB rejected the AFL's decertification attempt on the grounds of lack of interest. At Dallas, Tex., an election at the Swift & Company plant resulted in 99 votes for the CIO and 49 against the union. Results of an election at Armour and Company in Birmingham, Ala. showed 75 votes for the CIO, 66 for the AFL, with one vote challenged, the publication reported.
- Stark Wetzel & Co., Indianapolis, has signed union shop contracts with two unions representing approximately 350 of its employes, Local 167 of the Amalgamated Meat Cutters and Butcher Workmen (AFL), and Local 233, International Brotherhood of Teamsters (AFL). The new contracts did not provide for wage increases.
- A petition of the United Packingohuse Workers of America (CIO), Local 25, at the Chicago plant of Wilson & Co. to decertify the local as the bargaining agent is being reviewed by George J. Bott, Chicago regional National Labor Relations Board director. Frederick W. Turner, jr., attorney for employes seeking to renounce Local 25, said that 1,301 had signed the petition, 341 more than required by law. The Union has



LITTLE ROCK PACKER USES OUTDOOR ADVERTISING

Colorful billboard of the Little Rock Packing Co. attracts attention by animated man on moving cycle. Name of firm appears in white lettering on red strip across bottom; brand name in white on brown oval. Background is yellow. Billboard also carries U. S. inspection legend and trademark.

until September 15 for filing names, the National Labor Relations Board said.

ARMOUR NAMES AD AGENCY

Armour and Company has appointed John W. Shaw, Chicago, to handle advertising of two of its subsidiaries, Drummond Packing Co., Eau Claire, Wis., and Jacob E. Decker & Sons, Mason City, Ia.

ILLEGAL HORSEMEAT SALES

The Erie County Health Department is continuing its drive in Buffalo, N. Y. against unauthorized sales of horsemeat for human consumption. For the second time it has issued a summons in city court against the Hall Field Sausage Corp. Clyde F. Shoemaker, chief meat inspector for the health department, asserted that meat samples obtained at the processor's establishment contained horse meat.

WELCOME, CONVENTIONEERS!

We look forward to greeting you at

BOOTH 50

Waldorf-Astoria

New York

September 20, 21, 22

We are extending our annual invitation to visit us at the AMI Convention. We are looking forward to greeting our many friends once again, and urge you to bring along your baking problems and perhaps, between us, we will be able to work out some satisfactory solutions. To those of you unable to attend this year's Convention we solicit your inquiries.

- Henry Rottersman

ADVANCE OVEN

COMPANY

700 SOUTH 18th STREET . ST. LOUIS, MISSOURI

LEEDS MEAT COMPANY

2101 W. PERSHING ROAD, CHICAGO, ILL.

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BONELESS BEEF

J. F. HURLEY, President

F. J. BETHLEY, Assistant to President

Phones: Y Ards 7-7252 VIrginia 7-1320

Specializing in Boneless Beef for **Government Canning Contracts** U. S. Est. 953

INCLINEBELT

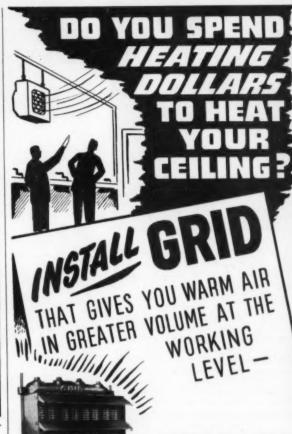


The Standardised Inclinebelt elevates and lowers commodities. It provides an "off the shelf" conveyor for this common handling problem. The rough surface belt is set permanently at 28 degrees. Two belt widths are available: 14-inch for commodities up to 15½ inches wide; 24 inch for commodities up to 25½ inches wide. Both widths are made in lengths for floor to floor elevations of 8 ft. to 14 ft. 6 inches inclusive. Furnished with or without the horizontal feed section at the bottom. Top end is curved like a gooseneck to provide horizontal feed or discharge of commodities. The size and type motor for the conveyor depends on local requirements and current available. For complete information write for Bulletin NF-98.

STANDARD CONVEYOR COMPANY

North St. Paul 9, Minn.





GRID Unit Heaters are designed for low outlet temperatures and more air delivery to the floor linenot the ceiling.

This means a saving in the fuel bill, while assuring warm comfortable air to the working areas. Only by eliminating stratification of warm air at ceiling level can you get the ultimate from your heating dollar.

Don't be confused by unit heaters offering great BTU delivery and high outlet temperatures; you may be heating your ceiling. BTU in a unit heater does not mean everything . . . it's the CFM and low outlet temperature that really count. If you want to save on your fuel bill, install GRID this heating season.

Write for complete details, capacity tables and engineering data to:

GRID heeting sections are one piece construction high test cost iron-the metal for permo . no electrolysis because there are no dissimilar metconstruction. Hence, no mainte-nance expense — but years of trou-ble-free heating

HIGH TEST

CAST

IRON

HEATING

SECTIONS

D. J. MURRAY MANUFACTURING CO. WALSONSIN



Developing Standout Pack for Frozen Tender Steak

A T THE start of production of its frozen tendered steaks, the Yuma Frozen Food Co. of Yuma, Ariz., decided that a suitable package must be developed if the firm was to gain and hold business in the new field.

The firm believed that tendered steaks should be taken out of the sandwich meat class and packaged so well, with complete cooking instructions, that they would be purchased for general family menu purposes. Wrapping the steaks in supercalendared sulphite and securing them with brown gummed tape was regarded as inadequate for such a potentially salable product.

It was decided that the package should hold two steaks, be convenient and pleasing to the homemaker, and should be a fast packer. It must possess good keeping qualities and withstand storage at temperatures of 5 to 32 degs. F. and then remain in good condition at room temperature prior to removal of the steaks after thawing preparatory to cooking.

Transparency was considered at first, but it was decided that the first consideration should be keeping qualities of the package. It was also felt that it was difficult to get uniformity in appearance of packages in anything but a rigid form. The steaks in non-rigid packages became deformed due to handling and were then frozen into



irregular forms which were difficult to handle in the home.

Various combinations of stiffeners and wrappings with labels for brand identification were tried. These presented wrapping problems and were found to be unsuitable for fast packing. They were poor in appearance and varied in their keeping qualities from good to poor. All lacked convenience to the housewife.

Some work was done with cartons



but packing was slow and keeping qualities were uncertain except when the packages were overwrapped. This latter operation meant machinery and higher cost. Window cartons, which at first were considered, were ruled out because of the damaging effect of light. The management of the firm felt that a discolored steak had little sales appeal.

The Mullinix package, made by the Western Waxed Paper Co. of Los



Angeles, was then considered. Packages would have to be a different size than the firm had heretofore manufactured, but a design was finally worked out. In first tests all looked well until temperatures hit zero—then hopes diminished. The wax coating would not withstand low temperatures. Not willing to give up, Western made up a second package with a new coating and this one survived all tests successfully.

The management of the frozen food company next turned to design and color scheme. The top and bottom of the pack are maroon with the sides in a lighter red. A simple figure is printed on the maroon background in yellow and lettering is white and maroon.

Shipping cartons for the two-steak individual packages were considered carefully and Standard Paper Box Corp. of Los Angeles developed an automatic type container to hold 24 packages. The container is easy to open, durable and can be packed rapidly; it is similar to cartons used for ice cream bars and other confections which are kept frozen.

Sales results with the new package have been very satisfactory, according to Yuma Frozen Foods Co. Retail stores report gains as high as 100 per cent.

The particular steaks used in the pictures on this page are cut from the rib eye. There are many types of frozen chip steaks and cube steaks, varying in construction from laminated flakes of meat pressed and frozen, to actual cuts



of fresh meat cubed or tendered in special machines.

Many steaks of this type are sold with the idea that they will be used for making sandwiches. However, it is the aim of the Yuma firm to get such steaks out of the sandwich class and package them so well, with complete cooking instructions, that they will be bought for general family cookery. Recipes which the firm is passing along to housewives tell how to make Tenderettes chicken-fried, croquettes, barbecued and Spanish.

PHOTOS: LEFT TO RIGHT DOWN-AND RIGHT TO LEFT DOWN

At the top are 24 of the two-cut packages of frozen tendered steak in their special shipping carton. The photographs then show in succession: Putting the steaks in the package; making the second fold in which the front and inside flap is brought over; flipping the package over, and, finally, the completed package as it would look in the meat retailer's self-service or service showcase.

PLYMOUTH ROCK PROVISION CO., INC.

We extend a Hearty and Cordial Invitation to our Friends to visit with us at our

BELMONT-PLAZA HOSPITALITY HEADQUARTERS

during the A. M. I. 1948 Convention

On hand to greet you will be LESTER, JOSEPH and DICK LEVY . . AUGUST BAUER . . BEN ROTTER as well as other members of our staff.

"At Home"...Monday, Tuesday and Wednesday...September 20, 21 and 22...Belmont-Plaza

ARDASH IMPORTING CO.

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Specialty of Selected Sheep Casings IMPORTERS & EXPORTERS

269 WATER STREET, NEW YORK 7, N.Y.

Telephone: WO rth 2-1267

ROSENBLATT CASING COMPANY SELECTED

SHEEP, CALF and BEEF CASINGS

340 JOHNSON AVE., BROOKLYN 6, N.Y.

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SEWED HOG BUNGS

HCHCHCHCHCHCH

EDWARD WAX CASING CO.

EXPORT • IMPORT

INVITATION! Visit our Hospitality Headquarters at the Waldorf Astoria during the A.M.I. Convention

3559 S. NORMAL AVE., CHICAGO 9 OAK.

SHEEP - HOG - BEEF CASINGS

DEPENDABLE SELECTION
DEPENDABLE SERVICE

A cordial invitation is extended to visit our modern sausage casings plant

GLOBE CASING COMPANY INC.

3355 Third Ave. • Bronx 56, N. Y. Telephone: CY press 2-5780

Provision Sales Agency, Inc.

EDWARD G. BYRNE, Sr.

DOROTHY M. DALTON

BROKERS

All Packing House Products

21 East 40th Street, New York 16, N. Y. • Telephone: MUrray Hill 5-1022, Teletype: N. Y. 1-1257

CHESTER A. OLSEN

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CHESTER A. OLSEN, INC.

920 South Michigan Avenue CHICAGO 5, ILLINOIS

representing

- RUGER EQUIPMENT COMPANY, INC.
 Load Lifting and Handling Devices
- MATERIALS TRANSPORTATION COMPANY Vat Dumper

Will be on hand personally to greet you at the 43rd annual convention of the American Meat Institute, Waldorf-Astoria, September 20-22.



CONVENTION NOTICE

The SOKOLIK BROTHERS will be on hand to greet you personally at the Waldorf Astoria

Shippers of

STRAIGHT AND MIXED CARS
REGULAR AND KOSHER
BEEF, VEAL AND LAMB PRODUCTS

1700 BLOCK N. VANDEVENTER AVE., ST. LOUIS 13, MO.
Telephone FRAnklin 6040

DEAR FRIENDS:

If you have a few hours to spare when you are in New York, you are cordially invited to visit our Canning and Manufacturing Plant.

Sincerely Yours

E. GREENEBAUM COMPANY

328 East 103rd Street • AT water 9-3010

U. S. Government Insp. Est. 182

SAYER'S SAUSAGE CASINGS

WALDORF-ASTORIA

AMI CONVENTION HEADQUARTERS
FOR REAL HOSPITALITY
YOU'RE WELCOME

SAYER & CO. INC.

95 WILSON AVENUE

BROOKLYN 21, N.Y.

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The National Provisioner-September 11, 1948

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PROCESSING Methods

SOAKING CURED MEATS

A midwestern processor asks for information on soaking times for cured meats. He writes:

Baitor, THE NATIONAL PROVISIONER:

How long should cured meats be soaked to remove excess sait before smoking?

It is impossible to give definite schedules for the soaking of all types of meat. Meats are usually soaked three to three and one-half minutes for every day they have been in cure. This schedule merely indicates a desirable time for soaking fully cured meats. A heavily cured piece of meat will require a longer soaking, and a mildly cured meat will require a very much shorter soaking. In some cases only washing is necessary.

When modern mild cures are employed, and meats are in cure for only a few days, little or no soaking may be necessary. One packer does not soak or wash quick-cured cuts except to give them a good spraying in the smokehouse before smoking. Another packer soaks and washes his meats only while they are moving through a cylindrical washer (a modified inedible washer); others confine soaking to the period while the product is being moved, in its curing vat, from the cellar to the washing, branding and stockinetting table.

An hour's soaking at 70 degs. temperature eliminates the surface salt and other curing ingredients on fancy drycured bacon and gives satisfactory results. In the case of dry salt meats it is quite frequently the custom to smoke without soaking. Undersoaked meats will have surface stains of dried salt on the finished product while oversoaked meats have a tendency to sour when smoked.

As different cuts and different weights and grades of meat require different soaking schedules, it is important that similar meats be soaked together. Different types of cured meats, such as sweet pickled hams, dry salt bellies, or fancy cured cuts, should never be placed together during soaking.

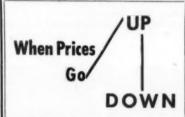
In the case of bellies which show an excess amount of salt, the water is changed frequently during the process of soaking—at least three or four times—in order to eliminate excess salt. It is not satisfactory to continue soaking meats in water having a high concentration of salt.

CELLAR TEMPERATURES

Unevenness in cure, poor color, uncured areas and off flavors and odors in cured pork cuts may be due to variations in cellar temperature, as well as to a number of other causes. If uniform curing results are desired, cellar temperature must be kept as close to a steady 38 degs. F. as possible. While it is true that meats cure faster at a higher temperature, a rise of only a few degrees above 38 puts the product within the range at which some spoilage organisms multiply at a fair rate.

RESEARCH ON BONEMEAL

When fed choice-free, steamed bonemeal was found to be much more palatable for beef steers—either alone or mixed with salt, anise or licorice—than defluorinated superphosphate, even though both proved to be satisfactory supplements, according to a recent report by C. W. Hodgson, R. F. Johnsson, A. C. Wiese and C. W. Hickman of the Idaho Agricultural Experiment Station in the August number of the Journal of Animal Science.



PRODUCT PRICES CHANGE PRETTY RAPIDLY THESE DAYS.

A car of product sold at %c under the market costs the seller \$37.50; at %c under he loses \$75.00; at %c under he loses \$150.00; at 1c under he loses \$300.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

It is vital to know the market when prices are fluctuating.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at 4c variation from actual market price.

Be abreast of today's market by subscribing to The Daily Mar-KET SERVICE (\$72 per year, \$19 for 13 weeks). Write The Na-TIONAL PROVISIONER, 407 So. Dearborn, Chicago 5, Ill., at once.

MAKING CHORIZOS SAUSAGE

Chorizos is a highly spiced Spanish sausage which is sometimes dried and sometimes sold fresh. A good pork formula for chorizos is as follows:

> 33 lbs. special lean pork trimmings 33 lbs. neck bone trimmings 34 lbs. fat pork trimmings

One-third veal or beef chucks may be substituted for the lean pork trimmings if desired. Less costly meats, such as cheeks, may be used in making less expensive grades of sausage than the formula given above.

Grind pork trimmings through the %-in. or ¼-in. plate. If beef is used, grind it through the ½-in. plate. Place meats in mixer and add ½ pint white wine vinegar with the following curing ingredients:

3 lbs. salt
2 os. sodium nitrate
4 os. nitrite of soda
6 os. sugar

Shelve the meat in the cooler at 38 degs. until fully cured. Remix with the following seasoning which should be passed through a sieve to secure an even mixture:

1/4 oz. garlic powder or 1 oz. garlic 8 oz. ground red sweet pepper pods 6 oz. chili powder 4 oz. ground hot red pepper pods

Many processors have found convenience in use of ready-prepared seasonings, or specially-prepared seasonings, as manufactured by reputable firms, in making their sausage products. Such seasonings also insure that each batch of sausage will be flavored exactly like other batches.

Stuff the meat in narrow or medium wide hog casings, wide sheep casings, or corresponding artificial casings and link sausage in 4-in. lengths. Links should be tied off with string and sausage then hung on smokesticks to dry. If the chorizos is to be sold fresh it may be shipped soon after stuffing.

When the sausage is to be smoked and dried it should be hung in the dry room at 54 to 58 degs. F. for 10 days after stuffing. Then give it a light cool smoke. After smoking, bank the sausage closely in dry room at approximately 54 to 58 degs. for 24 to 36 hours. Product should then be spread out to dry for 14 to 21 days.

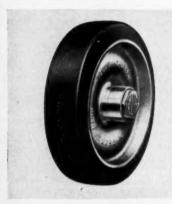
The smoked and dried variety of chorizos is sometimes eaten without further cooking or may be cooked slowly in water by the consumer. It is then served with chili beans, sauerkraut, cabbage or other vegetables.

The latest in market trends can be seen at a glance in graph form on the Market Summary page.

NEW EQUIPMENT and Supplies

DUO-THRUST WHEEL

A new type wheel with duo-thrust wheel bearings has been announced by The Globe Company, Chicago, Ill., pioneer in the design and production of roller bearing truck wheels. The duothrust wheel bearing is said to be a



single, high precision, ground and polished cartridge, combining the important functions of a truck wheel bearing, radial load thrust and angular load thrust. Some of the advantages of the new watertight wheel and bearing claimed by the manufacturer are that the new product has longer life, uninterrupted service, low maintenance cost, plus easier rolling under loads.

The duo-thrust wheel bearings are said to be cartridge tight. The inner race of the cartridge bearing is stationary on the axle with axle wear eliminated and speed of installation, replacement and servicing of the bearing thus increased. The wheels are packed with Lubriplate lubricant at the factory and guaranteed for one year without any other lubrication. The lubricant is sealed in with a rawhide container on the ground surface of the bearing wheel.

The waterproof, threaded, easily removed hub cap is said further to prevent the lubricant from escaping and protects the bearings against grit and moisture. The wheels are made of high tensile aluminum alloy with easy-to-clean surfaces. It is claimed they are impervious to oil, acids, fats, salt, high and low temperatures, water and steam.

The new wheel will be on display at the convention in the firm's booths 58-59.

AUTOMATIC BRINE INJECTOR

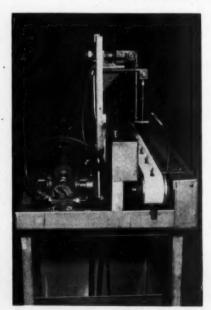
Availability of a new automatic brine injector capable of pickle pumping 80 to 100 cellar trim butts per minute has been announced by Richter's Food Products, Inc., Chicago. The new machine,

available commercially for the first time, is a modified version of the model used in the Richter plant for three years and described in THE NATIONAL PROVISIONER of May 17, 1947.

The new model is 50 in. high, 41 in. long and 20 in. wide and weighs 150 lbs. It is mounted on wheels to permit movement to the curing vats into which the pickle-filled butts are fed by the machine. The injector has four needles which can be set to deliver from 1 to 2 oz. of pickle per stroke at a pressure of from 30 to 60 lbs.

The power feed belt is set to move forward 4 in. between each stroke of the pickle needle header, thus permitting an additional stroke for heavier butts. The needle header is equipped with springs which strip the butts from the needles and actuate the pickle feed valve. The pickle line has a plastic viewer. The feed belt has butt retaining pins spaced 5 in. apart.

The entire unit is made of non-corrosive metals; stainless steel is used for the 30-gal. brine container and feedway guides, which can be spaced from 2 to 5 in., and bronze for the self priming

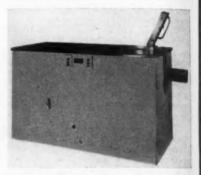


pump and pickle strainer nozzle. The unit is powered by a single 1/3-h.p. electric motor equipped with a reducer for the pump and a clutch for the needle header.

The unit makes butt pumping a oneman gang operation and requires only five minutes for handling the same number of butts normally handled in an hour when pumping is done manually.

PULLMAN STYLE HAM PRESS

The Griffith Laboratories, Chicago, Ill., has announced the development of a press to can Pullman hams by the cold pack process. The manufacturer designed and perfected this new press to simplify production of these hams,



ranging from 6 lbs. 10 oz. to 101/2 lbs.

The press is said to be simple to operate. It occupies a floor space 2 ft. 6 in. by 6 ft. 4 in.; work-top height is 39 in., and it is equipped with a 7½ h.p., 220-v., 60-cycle, 3-ph., 1200 rpm, totally enclosed motor. It also contains a hydraulic pump, automatic controls and a totally enclosed motor for cam drive.

The manufacturer recommends the following steps in the cold pack process: After selecting the proper hams, cure and bone them and chill as prescribed for pear-shaped hams. Then transfer them to the press, insert in the press chamber and close the lid. The compressing chamber is connected to a horn of the same size as the can. Fold a parchment paper over the horn, and pull the can over it. Then press the switch button and, automatically, the machine forms the ham and deposits it in the parchment lined can. As all cans are of the same dimensions, except for length, the manufacturer stresses that all sizes of Pullman style hams should be given the same cook.

NEW LUBRICATING WAX

An improved product for use on overhead trolleys and gambrels which combines thorough lubrication of bearing surfaces, cleaning and sterilizing action and a dry, dripless, rustproofing coating has been announced by the National Wax Co., Chicago. Continued operation for more than two years in several plants of a leading packer thoroughly proved the merits of Tra-Leze, the manufacturer stated in announcing this new, different product. Its use has been approved by the MID.

Tra-Leze was developed by the com-

FASTIE*

(Pronounced FAST-TY)

Guarantees Straight Hangs



It's the MOST IMPORTANT
Advancement in sausage making
in 20 years.

Eliminates Use of Stockinettes

FASTIE'S method is

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Does casing end ties 2 to 3 times faster than human hands.

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 \mathbf{D}

Chicago • Newark, N. J. • Los Angeles
(United States, Mexico, South America, West Indies Distributor)

Toronto, Canada (Canadian Distributor) pany through the suggestions of meat packing operating men who felt the need for such a product. Although waxes generally do not have effective



anti-friction properties, the manufacturer explains that a thin film of Tra-Leze-which has the appearance of a uniform, firm, dry wax—lubricates effi-ciently and dependably at both low and high temperatures. It is composed of high quality petroleum products which are not harmful to foodstuffs and it contains no graphite or other foreign elements. Plants which have used the new product report great savings through elimination of the need for trimming off drip spots, rust, grease and smears from carcasses. It is claimed that there is no settling out or separation of oils or fractions during continued use. Other advantages are that bearings in trolleys do not "freeze up" in coolers, the lubricant stays in place in the bearings, and carcasses roll more easily on the rails.

It is also said that trolley life is ex-

UENOS AIRES

tended through use of the new wax, for once trolleys and gambrels have been thoroughly cleaned in advance of Tra-Leze coating, any additional cleaning and sterilizing beyond that performed by the wax itself is unnecessary, resulting in a savings of equipment, cleaning chemicals and labor.

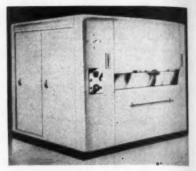
National Wax Co. has worked out a simplified labor-saving batch system of treatment and handling of trolleys and gambrels for various size plants. Conversion can usually be accomplished at reasonable cost and with minimum interference with operations, according to the company. Tra-Leze is available for prompt shipment in 55 gal. fibre drums. Consumption per trolley is low as the wax coating is re-melted, reclaimed and re-used in the course of the operation when the new coating is applied.

PRE-DRYER SAUSAGE FAN

A new Reco ceiling fan which blows downward has been announced by the Reynolds Electric Co. The fan is said to have been proven effective to pre-dry finished sausages on hand trucks or trolleys before placing them in smokehouse or cooler. It is said to greatly restrict the moisture condensation on walls and ceiling in smokehouses and cold storage cooler. The fan has a 20-in, diameter propeller and is provided with a Deflek-Aire unit for spreading the down coming air over the entire truck load of sausage. Standard equipment is 110 volt 60 cycle A.C.

NEW LOAF OVEN

The Petersen Oven Co., Franklin Park, Ill., has announced a new loaf



oven designed for meat processors. The oven is made in three popular sizes, holding 96, 124 and 160 loaves, and other sizes are also available. The ovens, which are indirectly heated, can be fired with either oil or gas. It is claimed that lateral heat can be absolutely controlled. Complete thermostatic control, in conjunction with indirect, circulating heat, gives loaves a thorough center bake.

PHOTOELECTRIC COUNTER

Photoswitch Incorporated of Cambridge, Mass., has announced photoelectric counter which is a general purpose unit for installation on any conveyor system or automatic machine. It is de-

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on your 43rd Annual Meat Packer's Convention!

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Greetings-

to the Meat Industry, all Members and Friends attending the American Meat Institute Convention from

Martin Packing Company

49-51 Plane Street • Newark 2, New Jersey

MEMBER A.M.I.

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Capacity-225 lbs. Weight-36 lbs. Ruggedly constructed of 18 gauge Stainless Steel. Inside Dimensions: 28" long; 19" wide; 14" deep.



MODEL No. 18

Capacity - 500 lbs. Weight-100 lbs. Ruggedly constructed of 14 gauge Stainless Steel. In-side Dimensions: 43½″ long; 22¼″ wide; 16″



MODEL No. 36

Capacity-800 lbs. Weight-195 lbs. Ruggedly constructed of 14 gauge Stainless Steel, Inside Di-mensions: 57" long; 24½" wide; 17"





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signed with particular reference to case and bottle counting; for counting on loading chutes and conveyors; for counting freshly painted, hot objects, and small objects; for counting textile and leather piece goods; and for selective counting by height and length. The light source supplied with the photoelectric counting equipment has an adjustable lens system which permits nar-

rowing down the light beam for counting very small objects.

The counter is packaged complete including light source, photoelectric control, and electric counter. Simplicity of installation is featured. The light source and electric counter are supplied with cords and plugs which attach to the photoelectric control. This has a line cord for plugging into any circuit.

STAHL-MEYER FRANKS INDIVIDUALLY MACHINE-BANDED

Positive identification of the firm's product, insuring that consumers will get the kind of sausage they want, plus advertising at the retail point of sale, are major advantages of the frankfurt

For the time being, Stahl-Meyer is only banding two frankfurts per pound but the firm may increase the use of the machine as soon as space permits and the entire sausage packing room is re-



band recently adopted by Stahl-Meyer, Inc., New York City, according to A. B. Crampton, advertising manager.

The frankfurts are being banded on a new International Banding Machine Co. unit by one operator, at a rate of 65 pieces per minute. The individual band bears the Stahl-Meyer name, address, ingredients and other necessary data. arranged for streamlined operation.

It has been found that the banding machine has sufficient adaptability so that it can be used in banding fresh pork sausage and other sausage products having approximately similar diameters. It is necessary that soft products be well chilled (hardened) for the best results. Double links may be

sent through the machine without cutting. Individual bands are used so that it is possible to apply each one with the identifying features in the same place each time.

The machine may be seen in operation at the Stahl-Meyer plant by appointment made through R. Wals of the International Banding Machine Co., Brooklyn, N. Y.

FRANKFURIERS & FRANKFURIERS

Top photo shows the complete unit; at the left is the banding mechanism proper.

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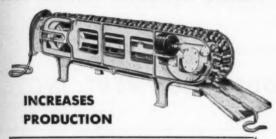
1948

to our "Hospitality Headquarters" at the Waldorf-Astoria Hotel, New York City, September 20, 21 and 22. We are looking forward to seeing you then.

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SAVE APPROXIMATELY 60% OF PRESENT LABOR COST

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5 " Length - 12,480 Links per Hr. 6 " Length - 10,560 Links per Hr.

7" LENGTH

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are used by packers for tying SAUSAGE BOXES

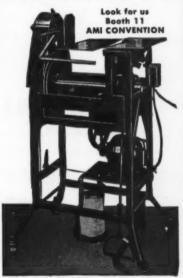
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Due to the shortage of space for Exhibitors at the A.M.I. 43rd Annual Convention in New York City, September 20-21 and 22, 1948—we are unable to place on display our Superior Line of STAINLESS STEEL CURING TRUCKS—CURING VATS—CUTTING TABLES, etc. However, all visitors to the Convention are invited to see these items at our Plant, which is less than twenty minutes ride from the Convention Hall.

Please phone EVergreen 8-9348 that you will come. We will welcome your inquiries.

GEORGE LEISENHEIMER CO.

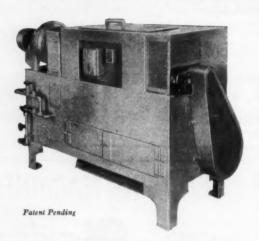
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- The NATIONAL SMOKE GENERATOR is constructed of heavy 11 gauge and 36" sheet metal. The fan is of nationally known make, and all bearings are heavy duty ball type.
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MARKET SUMMARY

Cattle — Beef — Veal

CATTLE

Chicago cattle market: Steers, unevenly strong to \$1.50 higher; heifers, strong; cows, \$2.00 higher; canners, \$1.00 to \$1.50 higher; bulls, 50c to \$1.00 higher; ralves, \$1.00 higher.

	Thurs.	Last wk.
Chicago steer top	\$41.35	\$39.50
4 days cattle avg	36.00	35.50
Chi. heifer top	37.00	37.50
Chi. bol. bull top	24.50	24.00
Chi. cow top	25.00	23.50
Chi. cut. cow top	18.75	17.50
Chi. can. cow top	16.50	16.00
4 days can.—		
cut. aver	16.75	16.00
Kan. City, top	39.00	23.00
Omaha, top	39.50	39.00
St. Louis, top	32.00	38.00
†St. Paul, top	40.50	39.50
Receipts 20 markets		
4 days	190,000	200,000
Slaughter-		
Fed. Insp	230,000	248,000
+New all-time high		

BEEF

Carcass, good, all wts.: Higher.

carcassi, good,		con and	20020	
Chicago	.56	@561/2	534	2@54
New York	.54	@58	52	@56
Chi. cut., Nor.	.331/	@34		32 1/2
Chi. bol. bulls.	.38	@39	364	2@37
Chi. can., Nor.	.33 1/2	@34		321/2

CALVES

Unicago, top \$31.00	\$30.00
Kan. City, top 29.00	28.00
Omaha, top 28.00	28.00
St. Louis, top 31.00	31.00
St. Paul, top 32.00	31.00
Slaughter-	
Fed. Insp.*131,000	135,000
Dressed veal: Steady to highe	er.

Good, Chicago40@47 38@44 Good, New York....43@47 43@47

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top 50c higher and average 85c higher; other markets steady to 85c higher.

	Thurs.	Last wk.
Chicago top	\$29.75	\$29.25
4 day avg	27.50	26.65
Kan. City, top	29.25	29.25
Omaha, top	29.75	29.50
St. Louis, top	29.25	29.50
St. Paul, top	29.75	29.75
Corn Belt, top	29.00	28.75
Indianapolis, top	29.00	28.75
Cincinnati, top	29.10	28.25
Baltimore, top	30.50	29.75
Receipts 20 markets		
4 days	189,000	202,000
Slaughter-		
Fed. Insp.*	535,000	556,000
Cut-out 180-	220-	240-
results220 l	b. 240 lb	. 270 lb.
This week +\$	26 -\$1.1	5 -\$3.32
Last week	62 - 1.5'	7 - 3.58

PORK

Chicago: Mostly higher.

Reg. hams,			
all wts	56½n		55 1/2
Loins 12/1662	@63	57	@58
Bellies, 8/12441/2	@45	441/2	@451/2
Picnics,			
all wts371/2	@441/2	36 1/2	@43
Reg. trim341/2	@351/2	33	@34
New York:			
Loins, 8/1265	@68	60	@63
Butts, all wt.57	@59	54	@57

LAMBS

SOA FE

20F 00

Unicago, top \$20.10	\$20.00
Kan. City, top 25.50	25.00
Omaha, top 26.00	25.00
St. Louis, top 25.75	24.75
St. Paul, top 26.00	24.75
Receipts 20 markets	
4 days200,000	209,000
Slaughter-	
Fed. Insp.*295,000	310,000
Dressed lamb prices: Higher.	
Chicago, choice50@54	45@50
New York, choice48@54	43@49
	-

DETAILED INFORMATION INDEX

Hog Cut-Out117	Tallows and Greases 12:
Carlot Provisions 120	Vegetable Oils 12:
Lard 120	Hides 12
L. C. L. Prices 118	Livestock 123

Hides—Fats—By-Products

HIDES

Chicago packer hides: Light movement packer hides this week. Continued weak undertone on butt branded steers, Colorados, light Texas steers. Bulls decline, kips weak.

Thurs.	I	ast wk.
@291/4	284	2 @ 29 1/2
55		55
55		55
35		371/2
@26	24	@26
	55 55 55 35	55 55 35

TALLOW, GREASES, ETC.

Chicago: Larger soapers have been bidding inside prices basis fancy tallow and choice white grease throughout the week with producers reluctant to offer; light scattered trade in other directions at top of range.

Fancy tall Choice whi		2@14	133	2@14
grease	13	@13%	13	@131/4
	-	-		

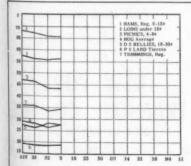
Chicago By-Products: Higher.

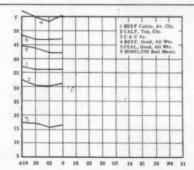
Dry rend. tankage	*1.60	*1.55@1.60
10-11%		
tankage*7	.25@7.50	*7.00@7.25
Blood*7		*7.00@7.25
Digester tankage		
60%	95.00	90.00
Cottonseed oil,		
Val. S. E	23½ pd	23pc

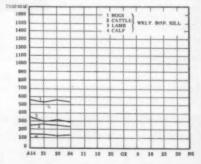
^{*}F.O.B. shipping point. †Del'd basis.

LARD

Lard—Cash	18.75ax	18.50b
Loose	20.50ax	20.25ax
Leaf	19.50n	19.25n
N-nomin	al Av-asked	







^{*} Week ended September 4, 1948.

DOLE Hold Over PLATES

Give Maximum Refrigeration Protection



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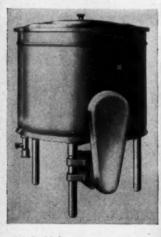
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Melrose 5-1686

New York 51, N.Y.

Inspected Meat Production Continues at Considerably Lower Level Than Last Year

EAT production under federal inspection for the week ended September 4, totaled 224,000,000 lbs., the U. S. Department of Agriculture reported. This production was 7 per cent below 240,000,000 lbs. reported last week and 11 per cent below the 251,-

and 142,000 in the period last year. Output of inspected veal during the three weeks under comparison was 17,800,000, 18,400,000 and 18,600,000 lbs., respectively.

Hog slaughter estimated at 535,000 head was 4 per cent below the 556,000

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended September 4, 1948-with comparisons

Week Ended	Be	of	Vei	al	Por (excl.		Lamb		Total meat
-	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Prod. mil. lb.
Sept. 4, 1948 Aug. 28, 1948 Sept. 6, 1947	248	$\begin{array}{c} 113.8 \\ 121.0 \\ 135.1 \end{array}$	131 135 142	17.8 18.4 18.6	535 556 588	79.7 87.8 85.9	295 310 276	12.7 13.0 11.5	224.0 239.7 251.1

				AVERA	GE WEI	GHT	(LBS.)			LARD	PROD.
	Week Ended		Cattle		alves		Hogs	1	neep &	Per 100	Total mil.
Aug.	28. 1948	Live	Dressed 495	Live 250	Dressed 136	Live 261	Dressed 149	Live 93	Dressed 43	1ba.	1bs.
Aug.	21, 1948	921	488 463	250 239	136 131	274 258	157 146	92 90	42 42	13.3 13.6	20.2 20.6

1948 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

000,000 lbs. recorded for the corresponding week last year.

Cattle slaughter was estimated at 230,000 head—7 per cent below the 248,000 reported last week and 21 per cent below the 292,000 kill of the corresponding week last year. Beef production was 114,000,000 lbs., compared with 121,000,000 in the preceding week and 135,000,000 in the week a year ago.

Calf slaughter of 131,000 head compared with 135,000 in the previous week

reported last week and 9 per cent below the 588,000 kill of the same week in 1947. Production of pork was 80,000,000 lbs., compared with 87,000,000 in the preceding week and 86,000,000 in the week last year. Lard production in the three weeks under comparison was 18,600,000, 20,200,000 and 20,600,000 lbs., respectively.

Sheep and lamb slaughter of 295,000 head compared with 310,000 head for the previous week and 276,000 in the

HOG CUT-OUT RESULTS SHOW IMPROVEMENT THIS WEEK

(Chicago costs and credits, first three days of week.)

weights cut out with minus margins.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual cost, credits and realizations. Values reported here are based on available Chi-

—240-270 lbs.— Value

cago market figures for the early part of the week.

Pct. live wt.	Price per lb.	cwt. alive	fin. yield	Pct. live wt.	Price per lb.	cwt. alive	fin. yield	Pct. live wt.	Price per lb.	ewt.	fin. yield
Skinned hams12.5	58.2	\$ 7.28	\$10.58	12.5	58.2	\$ 7.28	\$10.30	12.9	56.7	\$ 7.31	\$10.27
Pienica 5.6	43.5	2.44	3.52	5.4	42.5	2.30	3.27	5.3	40.6	2.15	8.01
Boston butts 4.2	55.5	2.33	3.39	4.1	54.5	2.24	3.16	4.1	50.0	2.05	2.85
Loins (blade in)10.1	64.0	6.46	9.34	9.8	00.0	5.88	8.34	9.7	51.5	4.99	6.91
Bellies, S. P11.0	44.5	4.90	7.08	9.5	48.0	4.00	5.81	3.9	37.0	1.44	2.04
Bellies, D. S				2.1	27.5	.58	.83	8.5	27.5	2.33	3.30
Fat backs				8.2	17.0	.55	.77	4.5	17.5	.78	1.12
Plates and jowls 2.9	22.0	.64	.92	3.0	22.0	.66	.92	3.4	22.0	.74	1.06
Raw leaf 2.2	19.0	.42	.61	2.2	19.0	.42	.59	2.2	19.0	.41	.59
P. S. lard13.7	20.4	2.79		12.2	20.4	2.49	3.53	10.1	20.4	2.06	2.96
Spareribs 1.6	45.5	.73	1.05	1.6	38.4	.61	.88	1.6	30.5	.48	.08
Regular trim 3.2	34.2	1.00	1.61	2.9	84.2	.99	1.44	2.8	34.2	.96	1.41
Feet, tails, etc 2.0	17.1	.34	.53	2.0	17.1	.34		2.0	17.1	.34	.48
Uffal & miscl		.90	1.30			.90				.90	1.27
Total Yield & Value, 69.0		\$30.32	\$48.94	70.5	***	\$29.33	\$41.60	71.0		\$26.94	\$37.95
		Per cwt.			CI	er vt.			Per		
Cont a :		alive				ive			aliv		
Cost of hogs	1	28,82			\$2	9.37			\$29.	25	
Condemnation loss		.14	Per cwt.			.15	Per cwt.				Per cwt.
Handling and overhead.		1.10	fin.			.96	fin.			86	fin.
TOTAL COOR DED			yield				yield		-		yield
TOTAL COST PER CW		30.06	\$43.57			0.48	\$43.23		\$30.		\$42.62
Catting made		30.32	43.94			9.33	41.60		26.		37.95
Cutting margin	+8		+\$.37		\$ 1		-\$ 1.63		-\$ 3.		-8 4.67
Margin last week		.62	90			1.57	- 2.23		- 3.	56 -	- 5.02
_											

same week last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 12,700,000, 13,000,000 and 11,500,000 lbs. respectively.

VEGETABLE OIL IN JULY

July factory production of vegetable oils reported by the Department of Commerce, in pounds (with corresponding June production in parentheses), included: Cottonseed, crude, 32,145,000 (38,023,000), refined, 35,627,000 (47,952,000); peanut, crude, 6,556,000 (14,028,000), refined, 13,413,000 (20,176,000); coconut, crude, 29,945,000 (40,456,000), refined, 21,890,000 (29,812,000); corn, crude, 15,562,000 (16,580,000), refined, 16,111,000 (16,613,000), soybean, crude, 122,390,000 (123,931,000), refined, 84,003,000 (112,433,000).

Factory consumption of the same oils on the same basis was: Cottonseed, crude, 38,782,000 (51,306,000), refined, 46,449,000 (68,170,000); peanut, crude, 14,315,000 (22,186,000), refined, 9,759,000 (13,045,000); coconut, crude, 40,259,000 (57,539,000), refined, 16,255,000 (26,332,000); corn, crude, 17,708,000 (17,941,000), refined, 4,982,000 (5,082,000); soybean, crude, 91,771,000 (122,873,000), refined, 79,934,000 (115,310,000).

July 31 factory and warehouse stocks, compared with June 30, were: Cottonseed, crude, 22,893,000 (32,616,000), refined, 98,432,000 (111,689,000); peanut, crude, 8,450,000 (11,856,000), refined, 14,521,000 (16,111,000); coconut, crude, 78,048,000 (85,804,000), refined, 11,561,000 (12,274,000); corn, crude, 5,045,000 (6,798,000), refined, 4,513,000 (5,656,000); soybean, crude, 76,864,000 (65,360,000), refined, 70,781,000 (80,229,000).

APRIL GRADING OF MEAT

The total of meats, meat products and by-products officially graded in the U. S. in April, compared with March 1948 and April 1947, is reported by USDA in thousands of lbs. (i.e. "000" omitted) as follows:

1948	1948	1947
Fresh and frozen-		
Beef	2 211,724	275,532
· Veal 8,75		17,786
Lamb 12,46		16,637
Yearling and mutton 359		615
Pork 1,38		1,109
Ments, cured and canned. 3,283		1,421
Lard and pork fat1 5,130		276
Lard substitutes 4		56
Sausage and ground meats 90		1,207
Miscellaneous ments 54	4 617	375
Total meats and lard2250,26	2 254,958	315,014
Oleomargarine and oleo oil ³		2,995

'Includes lard and pork fat certified for the Commodity Credit Corporation, as follows, in thousand pounds: Apr. 1948--1,948; Mar. 1948--10,823; Apr. 1947--176. "Totals based on unrounded numbers. 'Certified for the Commodity Credit Corporation.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended September 4.

Week Sept. 4	Previous week	Cor. wk. 1947
Cured meats, pounds23,958,000 Fresh meats,	25,992,000	16,324,000
pounds	31,230,000 5,781,000	28,022,000 6,935,000

KEYSTONE GELATIN

SPECIALIZED GRADES
for
THE MEAT PACKER
and
SAUSAGE KITCHEN

The Gelatin of

STRENGTH
CLARITY
SOLUBILITY
FAST SETTING

for

JELLIED MEATS
CANNING
DIPPING
STUFFING



Manufactured by

The AMERICAN AGRICULTURAL CHEMICAL Co.

P. O. DRAWER 2458 DETROIT 31, MICH.

MEAT AND SUPPLIES PRICES

(Basis C

STEE

FRE

FRE

Chicago

	onu	uyo		
WHOLESALE FRESH ME	EATS	FANCY MEATS		
CARCASS BEEF		Tongues, corned39 @40		
Sept. 8	8, 1948	6 to 12 of		
Choice native steers-		12 og. up82 Beef kidneys82	G86	
All weights	@58	Call tongues	69.29	
All weights	@561/2	Lamb fries	@80 @58	
All weights42	@49	Ox tails, under % lb	@10 @25	
Utility all wts	@40 @67	SAUSAGE MATERIAL	.8	
Foreguarters, choice48	@49	Reg. pork trim (50% fat)35	@36	
Cow, commercial	@361/2 @35	Sp. lean pork trim, 85%461/2 Ex. lean pork trim, 95%53	@54	
Cow, cutter and canner33 Bologna bulls, 500 up. 3814	@331/2	Pork cheek meat	@431/4 @26	
BEEF CUTS	400	Boneless bull meat Boneless chucks	G 48 G 46	
Steer loin, choice93	@95	Pacf trimmings	@49	
Steer loin, good86 Steer loin, commercial	@90	Beef trimings 30 Beef cheek meat. Dressed canners 33 Dressed cutter cows 33	@37 @341/4	
Steer round, choice57	@59 @59	Dressed cutter cows33	@331/2	
Steer rib, choice	@80	Dressed bologna bulls381/2 Boneless venl trim	@39	
Steer rib, coolec	@72	DRY SAUSAGE	@46	
	@97 @85	Cervelat, ch. hog bungs	89	
Steer brisket, choice52	@53	Thuringer54 Farmer	@56% 77	
Steer chuck, choice51	@53 @52	Holsteiner B. C. Salami	77 86	
Steer chuck, good51	@52 @63	B. C. Salami B. C. Salami, new con Genoa style salami, ch	23	
Steer back, good	@62	Pepperoni	96 82	
Steer back, choice. Steer back, good. Navels, good. 30 Fore shanks 34 Hind shanks	@32 @35	Pepperoni Mortadella, new condition. Cappicola (cooked)	56 85	
Hind shanks	@27	Italian style nams	87	
Cow tenders, 5 up80	@82	Pork sausage, hog casings.		
Steer plates	@38	Pork sausage, hog casings. Pork sausage, bulk51 Frankfurters, sheep casings 591/	@52	
Brains	@ 7%	Frankfurters, sheep casings.521/4 Frankfurters, bog casings	47	
Hearts	@341/2	Bologna	@47	
fresh or fros	@39	Smoked liver, hog bungs49	@51	
Tongues, house run, fresh or froz29	@ 291/2			
Trine cooked	@19½ @50½	Tongue and blood	@33	
Livers, regular. Kidneys Cheek meat	@19	Souse	@33	
Lips	@341/2	Polish sausage, smoked	56	
Lungs	@11%	(F. O. B. Chicago)	3	
Udders	@ 6	(Prices quoted to manufact	urers	
CALF-HIDE OFF		of sausage.) Beef casings:		
Choice, 225 lbs. down	39@42	Domestic rounds, 1% to	@50	
Commercial	.37@39	1½ in., 180 pack40 Domestic rounds, over 1½	@55	
VEAL-HIDE OFF	oomoo	in., 140 pack48 Export rounds, wide, over		
Choice careass	.46@47	1½ in	@90	
Good carcass	44@45	Fyrost rounds negrow	@57	
Good carcass Commercial carcass Utility	36@38	1% in. under1.1	0@1.38	
LAMBS		No. 1 weasands, 24 in. up. 10	0 8	
Choice lambs	45@48	1% in under 1.1 No. 1 weasands, 24 in up.10 No. 1 weasands, 22 in up. 7 No. 2 weasands 5 Middle sewing, 1% @	0 6	
Good lambs	.40@45	2 in	0@1.15	
MUTTON		Middles, select, wide, 2@2% in	0@1.20	
Good	.23@24	214 @21/2 in1.5	0@1.00	
Utility	.21@22	Middles, select, extra, 2% in, & up	@2.00	
WHOLESALE SMOKE		2½ @2½ in 1.5 Middles, select, extra, 2½ in. & up	@17 @12	
MEATS	1	Dried or salted bladders,	610	
Fancy regular hams, 14/18 lbs., parchment		per piece: 12-15 in. wide, flat15 10-12 in. wide, flat10 8-10 in. wide, flat Pork casings:	@16	
Daper	@61	10-12 in. wide, flat10 8-10 in. wide, flat10	@ 7	
Fancy skinned hams, 14/18 lbs., parchment		Pork casings: Extra narrow, 29 mm. &		
paper	@68	dn	5@3.25	
paper	@66	mm	0@3.10	
bacon, 8 lb. down, wrap58 Square cut seedless bacon,	@60	Medium, 32@35 mm1.8 Spe. medium, 35@38 mm, 1.7	562.00	
Square cut seedless bacon, 8 lb. down, wrap54	@55	Marrow, mediums, 29@32 mm	001.65	
FRESH PORK AND PORK PRODUCTS		34 in. cut	@31	
Fresh sk. ham, 10/16	@591/2	34 in. cut	@21 @17	
Fresh sk. ham, 10/16 Reg. pork loins, und. 12 lb66	667	Middles, per set, cap off.53	@63	
Tenderloins	@91	SEEDS AND HERB	S Ground	
Isoneless loins	@69 @45	Whole f	or Saus	
Picnics, 4/8	@49 @48	Caraway Seed @23	@271/4	
Boston butts, 4/8 lb57	@58 @601/2	Mustard sd., fcy. yel @22		
Boneless butts, c.t., 3/560 Neck bones	@20	Mustard sd., fcy. yei (22) American @20 Marjoram, Chilean @27 Oregano @23	@81	
	A 60 19	Oregano	@27	
Kidneys	@19	Coriander, Morocco.		
Livers	@19 @27	Coriander, Morocco, Natural No. 1@11%		
Kidneys	@19	Corlander, Morocco, Natural No. 1 @11½ Marjoram, French @50 Sage Dalmation No. 1 @30	@14% @55	

SPICES

(Basis Chgo., orig.)	obls., bags, bales)	
	Whole Ground	
Allepice, prime	@31¼ @34¼ @32¼ @35¼	
Chili powder	36@45	
Chili pepper Cloves, Zanzibar	@25 @29	
Ginger, Jam., unbl.	@321/4 @39 @23 @29	
Mace, fey. Banda	@23 @29	
East Indies	@1.73	
Mustard, flour, fcy.	(435	
No. 1	677	
Paprika, Spanish Pepper, Cayenne	50@54	
Red No. 1 Pepper, Packers	43@45 @84 @92	
Pepper, black	@84 @88 @86 @91	
Pepper, white Pepper, Black		
Black, Lampong.	@84 @88 @84 @88	

CURING MATERIALS

Owt.
Nitrite of soda in 425-lb.
bbis., del. or f.o.b. Chicago \$ 8.75
Saltpeter, n. ton, f.o.b. N. Y.:
Dbl. refined gran 11.00
Small crystals 14.40
Medium crystals 15.40
Pure rfd., gran. nitrate of soda. 5.25
Pure rfd, powdered nitrate of
sodaunquoted
Salt, in min. car. of 60,000 lbs.
only, paper sacked f.o.b. Chgo.
Per tot
Granulated\$19.20
Medium 24.20
Rock, bulk, 40 ton cars,
Detroit 10.00
Sugar—
Raw, 96 basis, f.o.b.
New Orleans 5.70
Standard gran., f.o.b.
refiners (2%)7.55@7.75
Packers' curing sugar, 250 lb.
bags, f.o.b. Reserve, La.,
less 2% 7.00
Dextrose, per cwt.,
in paper bags, Chicago 6.84

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles September 7	San Francisco	No. Portland September 7
RESH BEEF: (Carcass)			
STEER:			
Good .			
400-500 lbs	2.00@53.00		\$54.00@55.00
500-600 lbs 5	2.00 @ 53.00		54.00@55.00
Commercial: 400-600 lbs 4	00.0050.00		47.00@50.00
Utility:	0.00 @ 50.00		11.00 800.00
400-600 lbs	0.00@45.00		44.00@45.00
cow:			
Commercial, all wts 3	9.00@41.00		41.00@48.00
Cutter, all wts 3	5.00@37.00	*********	35.00@37.00
RESH VEAL AND CALF:	(Skin-Off)	(Bkin-On)	(Skin-Off)
Choice:			
80-180 Iba	********		49.00@50.00
Good:			40 00 00 00
80-180 lhs			48.00@49.00
RESH LAMB & MUTTON:	(Carcass)		
SPRING LAMB:			
Choice:			
40-50 lbs	50.00@51.00		47.00@48.00
50-60 lbs	50.00@51.00		46.00@47.00
Good:			47 00 040 0
40-50 lbs		*******	47.00@48.00
50-60 lbs	15.00@48.00	********	44.00@45.0
Utility, all wts	10.00 tg 10.00	*********	40.00@42.0
			20100 88 28.01
UTTON (EWE):	04 044000000		21 00 200 0
Good, 75 lbs. dn	24.00(@26.00		21.00@23.0 19.00@20.0
Commercial, 75 lbs. dn.		(Chinnes Chule)	
FRESH PORK CARCASSES		(Shipper Style)	(Shipper Style)
80-120 lbs	45.00.00.45.50		44 000 045 0
120-137 lbs		********	44.00@45.0
RESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs			73.00@75.0
10-12 lbs			73.00@75.0
12-16 lba	66.00@69.00	• • • • • • • • •	70.00@72.0
4- 8 lbs			
PORK CUTS NO. 1:	********	*******	*******
	10-1-1	100 1 01	10 1 -
HAM, Skinned:	(Smoked)	(Smoked)	(Smoked)
12-16 lbs			66,00@71.0 66,00@70.0
			00.00@70.0
BACON "Dry Cure" No. 1			01 00 G 00 0
BACON, "Dry Cure" No. 1			
BACON, "Dry Cure" No. 1 6-8 lbs.	58.00@63.00	*******	
BACON, "Dry Cure" No. 1 6- 8 lbs. 8-10 lbs.	58.00@63.00 56.00@61.00	*******	63.00@65.0
BACON, "Dry Cure" No. 1 6-8 lbs. 8-10 lbs. 10-12 lbs. LARD, Refined:	58.00@63.00 $56.00@61.00$ $56.00@61.00$		65,00@66,0 63,00@65,0 63,00@65,0
BACON, "Dry Cure" No. 1 6-8 lbs. 8-10 lbs. 19-12 lbs. LARD, Refined: Tierces	58,00@63,00 56,00@61,00 56,00@61,00 24,00@25,00		63.00@65.0 63.00@65.0
BACON, "Dry Cure" No. 1 6-8 lbs. 8-10 lbs. 19-12 lbs. LARD, Refined:	58.00@63.00 56.00@61.00 56.00@61.00 24.00@25.00 24.00@25.50		63.00@65.0

FOR SMOKED MEATS - - -

Why use quality ingredients in your smoked products, but fall short of that SUPERIOR AROMA, TASTE and SALES APPEAL, which only HICKORY SAWDUST can give?

For quality products that build permanent customer demand, USE HICKORY.

Get it from

G. W. CAMPBELL & CO., 2345 N. PHILIP ST., PHILA. 33, PA.

SAVE ON MACHINE CORED SMOKY MOUNTAIN

DICED SWEET RED OR GREEN

PEPPERS

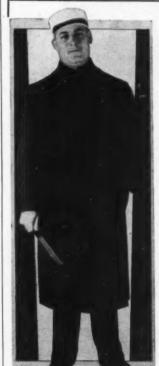
WHY PAY FOR HAND LABOR?

OR KEGS in Salt Brine IN #10 TINS processed in their natural juice. No salt added

M. LICHT & SON

ESTABLISHED 1889

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WOOL FREEZER FROCKS

Made of dark blue wool frock cloth. Full lined with heavy lining. Large double faced collar. Four large handy pockets. All around detachable belt with new type snap on buckle. Fits well and made well.

PRICE LIST
Sizes 38-48 . . . \$18.75
Sizes 50-up . . . 20.75

Also Now Available:

WHITE DUCK BUTCHER FROCKS

Full, comfortable, roomy, Large pockets. Bar tacked throughout. Standard 8 ox. duck.

1485BF \$4500 dex.

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Greater sales appeal—absolute protection for your product... these two plus values are built into every tray and carton by United. Fresh designs and colors create compelling eye appeal...stimulate impulse buying...speed turnover. Moisture-proof wax lamination guards against excessive dryness...shuts out dirt and odors...preserves purity and quality. United's Uni-Ply laminated cartons are grease-proof... prevent unsightly, sales-killing grease stains from showing.

United's packaging experts will gladly show you — without obligation — how you can increase sales and build profits with United packages, custom-designed to your exact requirements. Write today for information, samples and suggestions.

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

	HCA	PRICES	
CARLOT TRADING LOOSE	BASIS	PICNICS	
F.O.B. CHICAGO OR		Fresh or Frozen	@ tv
CHICAGO BASIS		4- 6 443/4	8.P.
TUHDEDAY CEDMENDED		6-8	441,
THURSDAY, SEPTEMBER	, 1948	8-10	200
REGULAR HAMS		10-12	28
Fresh or Frozen	S.P.	12-14 871/3	874
8-10 56½n	561/an	8-up, No. 2's inc	
10-12 56½n	56½n	1110	tary
12-14 56½p	561/an	BELLIES	
14-16 56½n	56 1/2 n		
BOTTING TIANS		6-8 45	Cured
BOILING HAMS		8-10 45	48%
Fresh or Frozen	8.P.	10-12 4434	46%
16-18 55n •	55n	12-14 411/4	43
18-20 53½n	531/2n	14-16 39	4014
20-22 47n	47n	16-18 351/2	87 2
07773737FFF 97.1349		18-20	3314
SKINNED HAMS		D.S. BELLIES	
Fresh or Frozen	8.P.		
10-12 59	59n		lear
12-14 59	59n	18-20	
14-16 59	59n	20-25	@284
16-18	57%n	25-30	14
	56n	30-35 25%	
20-22	49½n 48n	35-40	
24-26	45n	40-50 221/4	
25-30 45	45n	FAT BACKS	
25 up. No. 2's	TOIL		
inc 42		Green or Frozen	Cured
		6-8 17½n	18
OTHER D.S. MEATS		8-10 18n	18%
Fresh or Frozen	Cured	10-12 18½n	19
Regular plates 22n		12-14 18½n	19%
Clear plates 17n	22½n 17¼n	14-16 18½n	19%
		16-18 18½n	19%
Summer towls 9814 6097			
Square jowls 26%@27 Jewl butts 24@24% 24	271/4 14 @ 241/4	18-20	19%

LARD FUTURES PRICES

MONDAY, September 6, 1948 HOLIDAY—NO MARKET.

TUESDAY, September 7, 1948

	Open	High	Low	Close
Sept.	17.90	18.50	17.90	18.50
Oct.	18.05	18.521/2	18.05	18.50
Nov.	18.30	18.65	18.30	18.65a
Dec.	19.40	19.821/4	19.40	19.80
Jan.	19.321/2	19.00	19.321/4	19.60
Mar.	19.20	19.70	19.20	19.70b
61-1	45 0	40 000 11		

Open interest, at close Fri., Sept. 3rd: Sept. 404, Oct. 1,066, Nov. 711, Dec. 752, Jan. 277, Mar. 104; at close Sat., Sept. 4th: Sept. 374, Oct. 1,100, Nov. 724, Dec. 758, Jan. 278 and Mar. 104 lots.

WEDNESDAY, September 8, 1948 Sept. 18.55 18.67½ 18.47½ 18.50

Oct.	18,47%	18.70	18.45	18.45
Nov.	18.55	18,80	18.55	18.57%
Dec.	19.70	19.95	19.521/4	19.55
Jan.	19.60	19.65	19.40	19.40a
Mar.	19.60	19.60	19.50	19.55b
Sal	es: 16.5	60,000	lbs.	

Open interest, at close Tues., Sept. 7th: Sept. 348, Oct. 1,101, Nov. 712, Dec. 783, Jan. 290 and Mar. 121 lots.

THURSDAY, September 9, 1948

Se t.	18.671/4	18.70	18.52%	18.60b
Oct.	18.57%	18.621%	18.42%	18.571
Nov.	18,67%	18.67%	18.45	18.67
Dec.	19.65	19.72%	19.50	19.70a
Jan.	19.50	19.55	19.3714	19.55
Mar.	19.40	19.60	19.40	19.60
0.1	nn. 11 00	10 000 Th	_	

Open interest, at close Wed., Sept. 8th: Sept. 338, Oct. 1,039, Nov. 719, Dec. 804, Jan. 289 and Mar. 120 lots.

FRIDAY, September 10, 1948

Sept.	18.821/4	19.40	18.77%	19.25
	18.75	19.25	18.70	19.15
Nov.	18.70	19 30	18.70	19.271/4
Dec.	19.721/2	20.20	19.65	20.10b
Jan.	19.55	19.95	19.55	19.95a
Mar.	19.70	20.00	19.65	20.00a

Sales: About 22,000,000 lbs.

Open interest at close Thurs., Sept. 9th: Sept. 329, Oct. 1,023, Nov. 716, Dec. 806, Jan. 293 and Mar. 124 lots.

WYOMING OLEO TAX UPHELD

No. 2 No. 1 No. 2 No. 1 No. 2 No. 3 No. 1 No. 2 No. 2 No. 2 No. 3 No. 2 No. 2 No. 3 No. 2 No. 2 No. 2 No. 3 No. 2 No. 3 No. 2 No. 3 No. 3

Validity of Wyoming's oleomargarine tax has been upheld in a unanimous opinion handed down by the state supreme court, which affirmed an earlier decision by an Albany county district court judge in a test suit brought by Richard Ludwig, manager of the Ludwig Super Market in Laramie.

Enacted in 1931, the Wyoming law provides for a 10c per lb. tax on all oleo sold in the state which contains less than 20 per cent animal fat. The levy does not apply to oleo containing more than 20 per cent animal fat.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	\$23,62%
Refined lard, 50-lb, cartons,	,
f.o.b. Chicago	23.50
Kettle rend., tierces, f.o.b.	
Chgo	24.12%
Lenf, kettle rend., tierces,	
f.o.b. Chgo	24.12%
Neutral, tierces, f.o.b.	
Chicago	24.62%
Standard Shortening. N. & S.	30.00
Hydrogenated Shortening	
N. & S	31.75

WEEK'S LARD PRICES

	Tierces P.S. Lard	Loose P.S. Lard	Leaf Raw
	418.621/b	20.25	19.25n
	6-Holiday.		
Sept.	718.75b	20.37 %n	19.37 1/2 n
Sept.	818.871/n	20,371/b	19.37 1/2 n
Sept.	918,75a	20.50n	19.50n
	20 10 OTL	OO BEL	40 00

Packers having used equipment and machinery to sell, and those wishing to buy, can get together in the classified advertising section.

DRESSED BEEF CARCASSES

		-		it	y		L	h	₹	21	pi	Н				
													7	S		nber 8, 948
Choice,	na	ti	V C	2,	1	ie	n	V.	y						.591/4	@6614
Good															.57	@63%
Comm.					۰			0				0			.01%	(00) 37 4
Can. &	CH	tt	e	Р.			2 0	0	0	0				9.	.36	@411/2
Bol. bu	11					0		0	0	0	0	0		0	.41%	@421/2

REEF CUTS

461/4 461/4 46 43

404 87 334

lear @281/

Cured

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E

6214 50

12% 12%

75

ell,

B.F

ied

48

	City
No. 1 ribs	75@78
No. 2 TiDe	DOME LA
No. 1 loins	85@83
No. 2 loins	71@80
No. 1 hinds and ribs	66@71
No. 2 hinds and ribs	63@68
No. 3 hinds and ribs	55@61
No. 1 ton sirloins	
No. 2 top sirloins	72@75
No. 1 rounds	65@66
No. 2 rounds	63@65
No. 1 chucks	
No. 2 chucks	
No. 3 chucks	50@ 53
No. 1 briskets	5460 50
No. 2 briskets	5460 56
No. 1 flanks	276020
No. 2 flanks	2760.20
до. 2 папко	

FRESH PORK CUTS

	Western
Boston butts	63@65
Hams, regular, under 14 lbs Hams, skinned, fresh, under	@58
14 lbs	
Pork trimmings, ex. lean	54@55
Pork trimmings, regular	48@49
	City
Boston butts, 3/8 lbs	58@62
Shoulders, N. Y Pork loins, fr., 10/12 lbs	666669
Hams, regular, under 14 lbs	58@60
liams, sknd., under 14 lbs Picnics, bone in	48@52
Pork trim, ex. lean	33@35
Spareribs, light	

FANCY MEATS Veal breads, under 6 oz 65

6 to 12 oz	 	. 80
12 og. up	 	.1.00
Beef kidneys	 	. 25
Beef livers, selected	 	. 78
Lamb fries	 	. 45
Oxtails under % lb	 	. 16
Oxtails over % lb	 	. 30
-		

DRESSED HOGS

Hogs.	gd	. &	ch.,	h	d		0	Œ	١,	J	U	t.	fat in
100	to	136	lbs										. 421/4 @ 431/4
													.421/4 @ 431/4
154	to	171	Iba										.421/2 @ 431/2
172	to	188	lbs			0							.42%@43%

Choice lambs	8					*			×	*		.50@59
Good lamba .												.48@ 59
Legs												.55@30
Hindsaddles												.55@62
Loins		6	*		×		,					.60@65

	MUTTON
Good	
	VEAL-SKIN OFF

Choice cârcass 45@50 Good carcass 43@47 Commercial carcass 38@44 Utility DUTOUPDE! FAT

			4	4		+				ù	6				.!
Breast	fat											٠			
Edible															

CANADIAN LIVESTOCK AND MEATS EXPORTS

Canadian exports of livestock and meats in July, compared with July 1947, are reported by the Dominion Department of Agriculture in the following table.

July, 1948	July, 1947
Cattle, No 15,354	6.394
Calves, No 56	18
Hegs. No 1,848	465
Sheep, No 665	299
Beef, Lbs 713,500	575,900
Bacon, Lbs 10,332,900	17,076,500
Pork, Lbs 1,663,600	1,296,300
Mutton & Lamb,	
Lbs 30,900	105,600
Canned Meats,	
Lbs 4,477,091	2,578,138
Lard 21.000	31.200

Take an interesting few minutes trip Up and Down the Meat Trail.

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, SEPTEMBER 8, 1948

All quotations in dollars per cwt.

FRESH BEEF: STEER AND HEIFER:

Choice:								
350-500	lbs.							None
500-600	lbs.							None
600-700	lbs.						.1	38.50-60.00
700-800	lbs.	**	*					58.00-60.00
Good:								
350-500								None
500-600								None
600-700								53,50-57,00
700-800	lbs.							53.50-57.00
Commerc	ial:							
350-600	Ibs.					 		42.00-46.00
600-700	lba.							43.50-47.00
Utility,	all w	ts.		4.0				None
COW:								
Commerc	cial,	a11	1	N1	ts	 		36.00-40.00
Utility,	all w	ts.				 		85.00-37.00
Cutter, 1	all w	ts.				 		None
Canner,	all w	ts.						None

FRESH VEAL AND CALF: SKIN OFF, CARCASS:

											Choice:	
	48.00-50 45.00-46									lbs.	80-130 130-170	
	******										Good:	
	43.00-45.									lbs.	50- 80	
	44.00-47.			0	0	۰	0			Iba.	80-130	
4.00	43.00-44		9	D		0	0			lbs.	180-170	
7	44.00-47			0	0	0	0	0	,	Iba.		

Commercial:

50- 80	Ibe.							40.00-44.00
80-130	lbs.							40.00-44.00
130-170	lbs.						4	38.00-41.00
Utility,	all w	ts			0	0		None

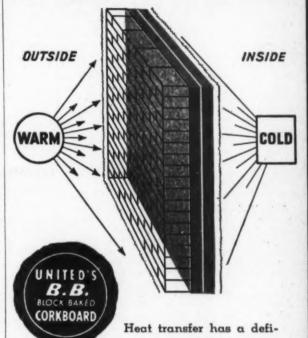
FRESH LAMB AND MUTTON: SPRING LAMB:

Choice												
30-40	Ibs.											50.00-52.09
40-45	Ibs.											50.00-52.00
45-50					0							48.00-51.00
50-60	lbs.			4						4		47.00-49.00
Good:												
30-40	lbs.											48.00 50 00
40-45	Ibs.											48.00-50.00
45-50	lbs.											47.00-49.00
50-60	Ibs.			4								45,00 47.00
Comme	ercial.		8	el	1	W	71	H	١.			40.00-46.00
Utility	, all	W	78	ı	١.			a		0	0	None

MUTTON (EWE): 70 lbs. Down: FRESH PORK CUTS: Loins No. 1:

(BLAI	ELE	183	3	1	N	C	L	i.)		
8-10											63.00-65.00
10-12	Iba.										63.00-65.00
12-16	lbs.										60.00-63.00
16-20	lbs.										52.00-55.00
Should	ers.	Sk	iı	11	1e	d		N	ī.	Y	. Style:
8-12	lbs.										None
Butts.											
4-8	lbs.										55.00-58.00

MARKET PRICES New York EFFECTIVE RESISTANCE to HEAT FLOW



moisture in insulating materials and in air-space construction. Passing into. through and out of a single wall of a given area it seriously impairs the efficiency in the refrigerating of cold rooms. The low thermal conductivity and non-capillarity of UNITED's B. B. Corkboard Insulation affords an effective barrier. Together with UNITED'S scientific erection methods, it provides a maximum of insulation efficiency.

nite bearing on the effect of

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Plitsburgh, Pa. Rock Island, III. St. Louis, Mo. Waterville, Me.

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASE

The trend of the tallow and grease market in general continued quiet this week, with light and scattered trading reported at about steady prices. Some difficulty was experienced in getting buyers and sellers together, as producers were inclined to advance their asking prices, particularly on the better grades. Lower grades were relatively dormant and buyers expressed little interest at present price levels. The larger dealers and soapers continued their efforts to procure the better grades on the basis of 131/2c for fancy tallow and 13c for choice white grease, with meager reports of sales at these levels. The tone of the market, however, was somewhat stronger by midweek.

Late Wednesday, a couple tanks of choice white grease sold at 13½c, f.o.b. shipping point. No material change in the views of the larger dealers was evident by the weekend. Bidding for the better grades continued at steady prices, while a little scattered trading was reported at ½c higher in other quarters; producers were reluctant to offer product at the usual bids. One tank of choice white grease was reported to have sold Thursday at 13%c, f.o.b. Chicago, or %c higher.

TALLOW: The market closed Thursday, basis carlots, f.o.b. producer's plant, at steady prices, and unchanged from the previous week. Edible tallow was quoted 14c; fancy, 13½@14c; choice, 13½@13%c; prime, 13½@13%c; special, 12¼@12½c; No. 1, 11c; No. 3, 10½c; and No. 2, 9@9½c.

GREASE: Closing quotations Thursday were steady on most grades, while a few were from \(\)c lower to \(\)c higher, with a stronger tone. Choice white grease was quoted at 13\(\)a\(\)13\(\)c; A-white, 12\(\)c(2\(\)c; B-white at 11\(\)a\(\)c; yellow, 10\(\)c; house, 10\(\)010\(\)c;

EASTERN FERTILIZER MARKET

New York, September 9, 1948
While the demand for cracklings was steady at \$1.45 per unit, f.o.b. New York, there was a sudden demand for wet rendered tankage, resulting in an improved market. Several cars sold at \$7.00 per unit, f.o.b. eastern points, after some cars had already moved at prices as low as \$6.25.

Blood sold at \$7.00, f.o.b. eastern points and the supply was said to be small.

Fertilizer manufacturers are still looking for chemicals for next season's mixing.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates
Ammonium sulphate, bulk, per ton, f.o.b. production point
60% protein nominal f.o.b. Fish Factory, per unit. 1.75 Soda nitrate, per net ton, bulk, ex-vessel
Atlantic and Gulf ports
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulknominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia
Phosphates
Rone meal, steam, 3 and 50 bags, per ton, f.o.b. works .860.00 Rene meal, raw, 4½% and 50% in bags, per ton, f.o.b. works .65.00 Superphosphate, bulk, f.o.b. Baltimore, 19% per unit
Dry Rendered Tankage
40/50% protein, unground, per unit of protein\$1.45

brown, 9c; and brown, 25 f.f.a, at 91/4c.

GREASE OIL: A steady to stronger position on grease oils was reported by the trade this week. Inquiries have increased noticeably and sellers are taking a firm stand on prices. Production in general has been stepped up commensurate with the demand. No. 1 lard oil was quoted at 20c, basis l.c.l., drums, f.o.b. Chicago. Prime burning oil was 22½c, and acidless tallow at 19¼c, un-

BY-PRODUCTS MARKETS

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Ad

(Chicago, Thursday, September 9, 1948)

Blood

Unit Ammonia Unground, per unit of ammonia......**\$7.25@7.50

Digester Feed Tankage Materials

Packinghouse Feeds

		Carlots, per ton
50%	meat and bone scraps, bulk	8 90.00
	meat scraps, bulk	
50%	feeding tankage, with bone, bulk	79.20
60%	digester tankage, bulk	95.00
80%	blood meal, bagged	120.00
65%	BPL special steamed bone meal, bagg-	ed 65.00

Fertilizer Materials

High grade tankage, ground	Per ton
10@11% ammonia	86.00
Bone tankage, unground, per ton 37.	.50@40.00n
Hoof meal, per unit ammonia	86.25

Dry Rendered Tankage

		•	•	 ,	•	•	_	-	•	•	•	•	•	-	•	-		**					unit	
Cake			*	*		*	*			*			*						*	×		. 00	\$1.0	80
Expeller												÷					à						\$1.1	äi

Gelatine and Glue Stocks

Calf trimmings (limed)
Hide trimmings (green, salted) 1.75@2.00 Sinews and pizzles (green, salted) 1.75@2.00
Cattle jaws, skulls and knuckles
Pig skin scraps and trim, per lb10@10%

Animal Hair

Winter coil dried, per ton\$95.00@100.00
Summer coil dried, per ton 75.00
Cattle switches
Winter processed, gray, lb
Summer processed, gray, lb

^{**}Quoted f.o.b. Shipping point.

changed from the previous week.

NEATSFOOT OIL: No apparent change was registered in the market this week, with reports indicating demand and supplies about normal. Inquiries and production were also reported steady, with prices unchanged from last week. Pure neatsfoot oil was again quoted at 31½c, and 20-degree neatsfoot oil at 37½c, basis drums, l.c.l., f.o.b. Chicago.

WILLIAM EISENSTADT

Buyer and Exporter
TALLOW and GREASE

All Grades and Descriptions

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VEGETABLE OILS

The crude vegetable oil market continued in a relatively firm position this week, especially product tendered for spot shipment. Scarcity of oil for immediate shipment was largely influential in the strength attained. The futures market on practically all oils had a firmer tone. Tradesmen reported light and scattered trading, with demand and offerings comparatively light throughout the week.

SOYBEAN OIL: The market continued about steady early this week on spot and September deliveries. A stronger price tone was in evidence by midweek, with buyers paying from ½ to 16 more for immediate shipments. Oil for shipment during the first half of October was reported to have sold at 18½c, and for the last half of the month at 18c. Later months were quoted at fractionally lower prices. The closing quotation Thursday was 24c paid, an increase of 1c over last week.

PEANUT OIL: The market continued in a strong position with a short supply reported by the trade this week. Very little product was tendered for spot shipment. The market closed Thursday at 24½c, or ½c higher than a week earlier.

COTTONSEED OIL: No material change was reported in the spot market this week and prices were steady to strong. Trading was of a broad character generally, with reports of considerable short covering with stop loss orders, heavy consuming demand and producers hedging against sales of crude. Additional strength was attributed to the fact that some producers have transferred from soybean to cottonseed oil in view of the relative price differentials. Crude oil was obviously strengthened by the sharp advance of the bleachable oils.

The futures market maintained its strength and activity the first three days of the current week, with reports of 526 contracts having been negotiated. The quotations on the N. Y. futures market for the first three days of the current week are shown in the following table:

TUESDAY.	SEPTEMBER	7.	1948

Open	High	Low	Close	Pr. cl.
Sept 24.49	24.50	24.25	*24.25	24.25
0ct 20.50	20.55	20.15	20.35	20.20
Dec 19.30	19.40	19.10	*19.20	19.25
Jan*19.20			*19.20	19.20
Mar 19.10	19.15	19.00	*19.10	19.11
May*18.90	18.75	18.75	*18.90	18.95
July, '49 *18.75			*18.85	18.85
Total sales: 99 co	ntracts			

сери 24. 10	25.00	24.30	*24.50	24.25
0et 20.20	20.70	20.00	20.60	20.35
Dec 19.20	19.45	19.00	*19.35	19.20
Jan*19.05			*19.25	19.20
Mar*19.00	19.30	18.95	*19.15	19.10
May*18.75	19.10	18.75	*18.95	18.90
July, '49*18.65	18.95	18.65	*18.85	18.85
Total antes 101				

Total sales: 161 contracts.

THURSDAY	, SEPT	EMBER	9, 1948	
Sept*24.50	26.40	25.10	*26.00	24.50
Oct 20.75	21.65	20.75	21.65	20.60
Dec 19.40	19.60	19.35	19.55	19.35
Jan*19.25			*19.40	19.25
Mar 19.25	19.50	19.25	19.50	19.15
May*19.00	19.20	19.10	*19.15	18.95
July, '40 • 18.90	19.05	19.05	*19.05	18.85
70-4-1 0 0				

Total sales: 266 contracts.

COCONUT OIL: Continued short supply was apparent in the market this week, with no material change anticipated in the immediate future. The Pacific coast longshoremen's strike may have a bearing on the market if it continues. The present tone of the market is strong at 23c, paid on Thursday, though prices remain unchanged from last week.

CORN OIL: The market continued in short supply this week, especially for spot shipment. Trading was reported light. Tradesmen reported sellers were holding out in some quarters for a 24% c price. The market, however, closed Thursday at 24% c, which was unchanged to % c higher than last week.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b.	mills
Valley	
Southeast	231/apd
Texas	
Soybean oil, in tanks, f.o.b. mills,	
Midwest	
Cern oil, in tanks, f.o.b. mills	24 1/4 n
Coconut Oil, Pacific Coast	
Pennut oil, f.o.b. Southern points.	24 1/4 pd
Cottonseed foots	
Midwest and West Coast	21/4@3
East	21/4 @8

OLEOMARGARINE

Prices f.o.b. Chro.

			-		, ,		,~	•							
White	domestic,	veget	abl	le.	 							. ,			87
White	animal f	at							. ,				*		37
	hurned pa														37
Water	churned	pastry.			 										36

OF HOGS AND HEDGES ...

If packing house products are important to you, you might find our facilities and services of particular interest.

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you work out a proper hedging program.

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HIDES AND SKINS

Hide market weak—Trading light—Butt branded steers and Colorados ½c down—Light Texas steers off ¾c—Native bulls decline—Northern native kipskins down 2½c.

Chicago

The packer hide market continued to display weakness this week, with most of the descriptions sold at lower prices. While most packers are reported to be in a good position on hides, with sales involving current kill in some quarters, demand has lessened to some degree in view of the overall picture on leather and tanners' reluctance to buy at present price levels. The movement of hides was largely restricted to native cows, which sold this week in a fair way at steady prices. Native steers, however, sold late this week at fractionally lower prices. Butt branded steers, Colorados and heavy Texas steers sold in small quantities at 1/2c down. Branded cows also sold at 1/2c, down, while native packer bulls sold 21/2c, lower.

Relatively light trading was reported early this week following the Labor day holiday. With packers accumulating their kill early this week, trading got away to a slow start. While a few sellers were in the market at lower levels, others declined the lower bids.

About midweek one packer sold 1,200

August and September heavy native steers, at 29c, f.o.b. St. Paul, about steady. Later, another packer sold a mixed lot of 6,500 September hides, butt branded steers at 25½c, Colorados at 25c, and light Texas steers at 25½c, all basis Chgo., or ½c down.

Later this week one packer sold 1,200 Colorados, August and September takeoff at 25c, Chicago basis, down ½c. Another sale involved 1,000 August and September heavy Texas steers at 25½c, or ½c down.

About midweek one packer sold a total of 3.800 August light native cows at 26 1/2 c, basis Chicago, steady. Another packer sold 5,400 light native cows, August and September salting, at 26c. f.o.b. river points. Another sale involved 1,600 September light native cows, at 261/2c, basis Chicago. A packer sold 2,100 light native cows, September takeoff, at 261/2c, f.o.b. Chicago. Another sale involving 5,400 September light native cows was reported, originating from several points, at 26 1/2c, Chicago basis. Later another sale of 4,500 September branded cows was reported at 24½c, basis Chicago, or ½c down. Another packer sold 1,400 August heavy native cows at 29c, f.o.b. St. Paul, about steady.

Packer bulls continued weak throughout this week, with light trading reported. Reports indicated packers are in good position and well sold up on this description. One packer was reported to have sold 5,500 native bulls from several points at 17½c, and 16½c for the brands, Chicago basis, or 1c down.

Several loads of high Choice steers were again reported this week at the all-time high price of \$41.50 at Chicago,

Federally inspected slaughter was again down sharply this past week. Inspected cattle slaughter for the week ended September 8 was estimated by the USDA at 230,000 head, which is 7 per cent below the 248,000 reported last week, and 21 per cent under the 292,000 kill of the corresponding week last year.

Calf slaughter was estimated at 131, 000 head, as compared with 135,000 for the previous week, and 142,000 in the corresponding period of last year.

OUTSIDE SMALL PACKER: The outside small packer hide market was a dull affair this week with little interest registered by either buyers or sellers. Quotations were unchanged, with a range of 24@26c, selected trimmed, for native all-weights, with brands a cent less. Bulls were quotable at 15½c for the natives and 14½c, for the branded.

PACIFIC COAST: As previously reported, approximately 10,000 Northern California August hides with good takeoff, were sold last week at 22½c for cows, and 23c for steers. This week it was reported a smaller lot was sold at 22c for steers, and 21½c for cows. Tradesmen indicated this sale is the first of its kind in recent years where the steer hides have received a premium over cow hides.

PACKER CALF AND KIPS: No material change was reported this week in the calf skin market. Packers are well sold up and very little movement of product has been reported. Quotations remain unchanged at 55c nominal, for both the heavy and light Northern packer calf. Packer kipskins displayed more activity this week with reports indicating a movement of approximately 26,000 from several quarters. The market, however, was weak with sales reported 21/2c lower than the quotations last week. One packer reported a sale of 3,000 packer Northern native kipskins early this week at 371/2c, and 32 1/2 c for the overweights. Later the same packer sold a total of 10,000 Northern native kipskins at 35c, and the overweights at 30c, 2½c down. Another packer sold a total of 13,000 Northern native kipskins at 35c and 30c for the overweights, also 2½c down. Branded kips are at 2½c discount. Southern kips are quoted nominally 24c under the northerns.

The market on packer slunks continued dull this week with no trading reported. The market was again quoted nominally at \$2.25, and hairless slunks were quoted at \$1.00@1.10 for the 16 in. and up.

SHEEPSKINS: An improved condition was indicated in the sheepskin market this week with a few packers offering product to mouton buyers in a fair way. Interest was revived from

MEMBER COMMODITY EXCHANGE, INC.

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HIDES SKINS

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Page 124

The National Provisioner—September 11, 1948

f.o.b. 8 for thi quality are st shearli heing and th Some i skins t no SDe wools per de asking \$14.00 on ger few st

several

One I

shearli

Nat. str Hvy. Te Hvy. bu brnd'd Hvy. Co Ex-light strs. Rrnd'd Hvy. ns

CHI

Hvy. na Lt. nat. Nat. be Brud'd Calfskir Kips, N Kips, N Slunks, Slunks, Slunks, CI Nat. al Brud'd Calfskir Kips, r Slunks, Slunks,

All-we Bulls Calfak Kipski

Dry p Horse

> Re week 105,0 lbs.; 1948 perio

1948 5,731 4,45

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Hogs High Lowe Aver

Aver

several quarters at prices about steady. One packer sold a car of No. shearlings late last Friday at \$3.25 tob, shipping point. The quotable price for this quality was about \$3.25@3.50, quality considered, while some sellers are still asking up to \$3.75. No. 2 shearlings are relatively scarce, and are being quoted nominally at \$1.70@1.80. and the No. 3s at about \$1.25@1.30. Some inquiry was in evidence on pickled skins this week from several points, but no specific action was reported. Old wools were quotable about \$10.00@12.00 per doz. Some sellers have indicated asking prices on the new skins at around \$14.00@15.00. Interest was also revived on genuine spring wool lambs, with a few sales reported at around \$3.15.

CHICAGO HIDE QUOTATIONS

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	PACKER 1	HIDES			
	eek ended ept. 9, '48			week, 947	
Nat. strs	9 ¼ @ 29 ¼ @ 25 ¼	@ 29 1/2 @ 26		@301/a @29	
Hvy. butt brnd'd strs Hvy. Col. strs		@26 @251/2		@29 @281/2	
strs	@281/4 @241/4	@281/4 @25		@29 @281/a	
Hvy. nat. cows.: Lt. nat. cows Nat. bulls	2814@2914 @2614 @1714	281/2029 @271/4 @181/4	301/2	@30 @31½ @20	
Brud'd bulls Calfskins, Nor.	@16½n @55	@17½n @55	80	@ 19 @ 90	
Kips, Nor. nat. Kips, Nor. brnd Slunks, reg		@371/4 @35 @2.25		@521/2 @50 @3.65	
Slunks, hris			95	@1.00	

CITY AND O	UTBIDE	SMA	ALL PAC	KE	K.B
Nat. all-wts22	@24	23	@25	26	@29
Brnd'd all wts.21	@23	22	@24	25	@28
Nat. bulls 15	@15%	15	@15%	16	@ 161/2
Brnd'd bulls14	@141/2	14	@141/2	15	@151/2
Calfskins38	@40n	38	@40n	60	@65
Kips, nat27	@28n	27	@28		@40
Slunks, reg			@2.00	3.4	0@3.50
Slunks, hrls	@75		@75	90	@95

All packer bides and all calf and kipskins quoted on trimmed, selected basis; small packer bides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All country med basis.	hides	and	skins	quoted	on fla	t trim-
Kipskins		@21n		@22n		@30
Bulla		@ 12n		@13	14	@141/2
All-weights	. 10	4KE T 5340	119	02:20	Lile	(0) 24

SHEEPSKINS, ETC.

Pkr. shearlgs., 3.50@3.75	3.50@3.75	612.60
Dry pelts 27 @28	27 @28	26 @ 27
Hersehides 9.25@10.25	9.75@10.25	8,50@9.25

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 4, 1948, were 7,-105,000 lbs.; previous week 4,579,000 lbs.; same week 1947, 5,622,000 lbs.; 1948 to date 234,209,000 lbs., same period 1947, 257,358,000 lbs.

Shipments of hides from Chicago by rail for the week ended September 4, 1948, were 5,503,000 lbs.; previous week 5,735,000 lbs.; same week last year, 4,451,000 lbs.; 1948 to date, 169,352,000 lbs.; same period 1947, 211,888,000.

ST. LOUIS HOGS IN AUGUST

Hog receipts, weights and range of prices at National Stock Yards were:

	-August-	
	1948 1947	
Rogs received	156,188 173,229	
lilghest price	\$31.00 \$28.25	
Lowest price	. 29.00 27.25	
Average cost	. 29.52 26.86	
Average weight, lbs	. 210 221	

WEEK'S CLOSING MARKETS

N. Y. HIDE FUTURES

MONDAY, SEPTEMBER 6, 1948 HOLIDAY—NO MARKET.

TUESDAY, SEPTEMBER 7, 1948

	Open	High	Low	Close
Sept	22.60b	22.65	22.35	22.20b
Dec	22.70	22.85	22.20	22.20
	22.10b	22.29	21.65	21.70b
June	21.75b	21.60	21.60	21.60b
Closing	35 to 70 poin	ts lower:	sales 53 lo	ts.

WEDNESDAY, SEPTEMBER 8, 1948

Sept		22.40b	22	.35		22.15		22.30b
Dec		21.90	22	.25		21.90)	22.25
Mar		21.50	21	.78		21.30)	21.78
June		21.00b	21	.55		21.00)	21.55
Closing	5	points de	own to	10	up;	sales	106	lots.

THURSDAY, SEPTEMBER 9, 1948

			220 0, 2020	
Sept.		22.92	22.60	22.90b
Dec.	22,06b	22.75	22.15	22.75
Mar.		22.10	22.00	22.10
June	21.20b		****	21.75b

Closing 20 to 60 points higher; sales 54 lots.

FRIDAY, SEPTEMBER 10, 1948

Sept.	22,50b			22.80b
Dec.	22,55b	22.92	22.60	22.75
Mar.	21.90b	22.15	21.94	21.94
June	21.55b			21.50b

Closing unchanged to 25 points lower; sales 44 lots.

MARKET REOPENS SATURDAYS

The Denver livestock market is again open on Saturdays for trading, following the usual custom of closing for the summer months.

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$29.25, 25c under last week. The hog average remained steady at \$27. The trend in provision prices was higher than previous week. Quotations Friday were: Under 12 pork loins, 67@68; 10/14 green skinned hams, 59½; Boston Butts, 57@58; 16/down pork shoulders, 48; under 3 spareribs, 48@49; 8/12 fat backs, 18%@19¼; regular pork trimmings, 35@36; 18/20 DS bellies, 28½; 4/6 green picnics, 45; 8/up green picnics, 38.

Cottonseed Oil

Closing prices for Cottonseed oil futures Friday at New York were reported as follows: Sept. 26.00b, 27.25ax; Oct. 22.40; Dec. 19.70; Jan. 19.60b, 19.75ax; Mar. 19.60b, 19.65ax; May 19.35b, 19.60ax; July 19.20b, 19.40ax. Sales totaled 288 lots.

STATE LOCKER LICENSE

A bill providing for the licensing of frozen food lockers has been accepted for introduction in the 1949 North Dakota Legislature by the state legislative research committee.

JACK DUBIN

takes pleasure in announcing that he is now the sole owner of

BELMONT PACKING COMPANY

and is conducting business at a new location

• 536 WESTCHESTER AVENUE, BRONX 55, NEW YORK

His company will continue to specialize in PLATES and BRISKETS, in conjunction with other specialty items to be added in the near future. Freezing and low temperature holding facilities are available, and product offerings are invited.

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"BOB" EARLEY

CHELSEA 3-2070

SLAU

If di

1948-49 present

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LIVESTOCK MARKETS Weekly Review

SLAUGHTER WEIGHTS OF HOGS TO BE HIGHER DURING 1948-1949 WINTER, USDA PREDICTS

If discounts for the heaviest hogs in 1948-49 should be little more than at present, average slaughter weights of hogs may be substantially higher and may reach a record for the winter months because the demand for meat is so great. The U. S. Department of Agriculture pointed out recently that this is especially likely if corn prices are down close to 90 per cent of parity, now estimated at about \$1.45 per bu., which would be well under the average price of \$2.20 per bu. for last year.

0

In the spring of 1948, 3 per cent fewer hogs were raised than in the spring of 1947. These will be held longer than usual so that they may be fed new corn and to heavier weights. As a result, a greater percentage of spring hogs will be marketed after January 1 instead of November and December.

The bumper corn crop would normally be followed by increased slaughter weights. Hog weights in recent years, and even in feed-short 1947-48, have been generally 20 to 30 lbs. greater than before the war. At several times during the war, slaughter weights of hogs averaged 250 to 260 lbs. in the winter months. In August of 1945 a record 304-lb. weight was set for hogs slaughtered under federal inspection. Recently, 270 to 300-lb. good and choice barrows and gilts at Chicago were priced \$1.50 to \$2.00 less than similar hogs of 220 to 240 lbs. and this discount

was still more on hogs over 300 lbs. Higher feed requirements for hogs at heavy weights have normally discouraged producers from holding hogs to heavy weight.

Added pork production this winter due to heavier slaughter weights would tend to offset reductions caused by the 3 per cent smaller hog crop of 1948 than 1947. Since a large number of gilts will probably be withheld from market and bred for farrowing next spring, total pork supply for the winter and early spring will be smaller than that for the same period of 1947-1948.

Favorable prospects for feed crops may add moderately to the fall pig crop, even though the total run of sows to market to date has been only a little less than a year ago. Reported intentions of farmers in June were to breed 4,910,000 sows for fall farrowing, about the same number as farrowed in the fall of 1947. Department of Agriculture goals called for at least a 10 per cent increase.

Pork from hogs born this fall will reach the market next spring. The first opportunity for a substantial increase in pork production is in the fall of 1949. At that time hogs will be marketed from the 1949 crop, which could be much larger than the crop of 1948. In previous situations of ample feed and favorable hog-corn ratios, the spring pig crop increased substantially.

NATIONAL BRAHMAN SHOW

The National Brahman Show of 1948 will be held in connection with the State Fair of Texas in Dallas, October 13-22. Judging day will be Saturday, October 16, which has also been designated as the day to observe American Brahman Breeders Day.

BUFFALO LIVESTOCK

Receipts and disposition of livestock at Buffalo, N. Y. in the month of August, 1948 are reported by USDA as follows:

Cattle	Calves	Hogs	Sheep	
Receipts18,750	16,669	4.821	37,973	
Shipments		1,150	28,899	
Local slaughter 8,450	4,653	8,523	942	

JULY LIVESTOCK COSTS AND DRESSING YIELDS REPORTED

The average live weight of livestock slaughtered under federal inspection during the month of July was given by the U. S. Department of Agriculture as follows:

		July 1948	July 1947
Cattle		. 925.2	922.2
Steers*			929.4
Calves	*********	. 224.8	221.6
			288.0
Sheep and lambs.		. 89.9	88.1

*Steers also included with cattle.

Federally inspected packers paid out a total of \$528,695,000 for livestock during July as compared with \$508,780,-000 paid during the same month in 1947. The average cost to packers per cwt. of livestock in July 1948 and July 1947 is shown below.

	July 1948	July 1947
Cattle	. \$26.01	\$20.20
Steers*	. 31.91	24.61
Calves	. 26.17	20.04
Hogs		22.07
Sheep and lambs	. 23.88	20.11

*Steers also included with cattle.

Dressing yields (per 100 lbs. live weight) for the two periods under comparison were:

	Surk Tase	outh rass
Cattle	. 52.5	58.2
Calves	. 55.8	55.6
Hogs*	. 75.7	75.9
Sheep and lambs		47.8
Lard per 100 lbs		14.9
Lard per animal	. 40.6	48.0

*Subtract 7.0 to obtain reported packer style average.

The average dressed weight for the different kinds of livestock slaughtered was given as follows:

	July 1948	July 1947
Cattle	. 485.7	490.6
Calves	. 125.4	123.2
Hogs	. 212.9	218.6
Sheep and lambs	. 42.0	41.7

Meat contains most of the minerals needed for good nutrition.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, September 8, 1948, reported by the Production & Marketine Administration:

WOOS (Quetations based on

hard hogs)		Ids. Chicago	Kansas Cit;	y Omaha	St. Paul
BARROWS AND	GILTS:				
Good and Choice	:				
120-140 lbs 140-160 lbs 160-180 lbs 180-200 lbs 200-220 lbs 220-240 lbs 240-270 lbs 270-300 lbs 300-330 lbs 330-360 lbs	. \$23.75-26.00 . 25.75-27.50 . 27.25-28.75 . 28.50-29.50 . 29.25-29.50 . 29.25-29.50 . 29.00-29.50 . 27.75-29.25 . 27.00-28.25	25.50-27.75 27.25-28.50 28.00-29.25 29.00-29.50 29.00-29.50 29.00-29.50 28.25-29.25 27.50-28.50	\$	\$	28.00-28.50 28.50-29.00 29.25 only 29.25 only 29.25 only 28.75-29.25 27.25-29.00 26.50-28.00 26.00-28.75
Medium:					
160-220 lbs	. 25.50-29.00	25.00-28.50	27.00-28.50	27.00-29.25	27.00-28.50
SOWS:					
Good and Choice	:				
270-300 lbs 300 230 lbs 330-360 lbs 360-400 lbs	26.75-27.00	27.00-27.75 26.00-27.25	26.00-26.50 $26.00-26.50$ $25.25-26.50$ $24.00-26.00$	27.00-27.50 26.75-27.50 26.00-27.25 25.00-26.50	27.00-27.50 27.00-27.50 25.75-27.00 24.25-26.00
Good:					
400-450 lbs 450-550 lbs			23.75-25.25 22.00-24.50	24.50-25.25 24.00-24.75	23.00-25.50 22.00-24.00
Medium:	24 00 00 00				
250-550 lbs		22.00-27.00	21.50-25.50	23.50-27.00	21.50-26.00
PIGS (Slaughter Medium and Goo	od:				
90-120 lbs	18.75-24.00	20.00-24.00	*********		********
SLAUGHTER CAT	TTLE, VEAL	ERS AND CA	LVES:		
STEERS, Choice:					
700- 900 lbs 900-1100 lbs 1100-1300 lbs	36.50-39.50	37.75-41.50	36.25-39.00 36.75-39.75 36.75-39.75	36.50-39.25 36.75-40.50 37.00-40.50	

BLAUGHIER CATTLE, VEALE	THE WHEN CAL	LATE:		
STEERS, Choice:				
700- 900 lbs 36.00-38.50 900-1100 lbs 36.50-39.50	37.00-39.50 37.75-41.50	36.25 - 39.00 $36.75 - 39.75$	36.50 - 39.25 $36.75 - 40.50$	37.50-38.5 37.50-39.0
1100-1300 lbs 36,50-39,50 1300-1500 lbs 36,50-39,50	38.00-41.50 37.00-41.50	36.75-39.75 36.25-39.00	37.00-40.50 36.50-40.00	38.00-40.0 38.00-40.0
STEERS, Good:				-
700- 900 lbs 29.00-36.00 900-1100 lbs 29.50-36.50 1100-1300 lbs 29.50-36.50 1300-1500 lbs 29.50-36.50	30,50-37,50 31,00-38,00 31,00-38,00 30,50-38,00	30.00-36.25 30.00-36.75 30.00-36.75 30.00-36.25	29.50-36.50 29.50-36.75 29.75-37.00	30.50-37.5 30.50-38.0 30.50-38.0
	30.30-35.00	30.00-36.25	29.75-36,50	30.00-37.5
STEERS, Medium: 700-1100 lbs 23.00-29.50	01 00 01 00		00 00 00	
1100-1300 lbs 23.50-29.50	24.00-31.00 24.50-31.00	22,50-30.00 23,00-30.00	23.00-29.50 23.50-29.50	23.00-30.5 23.00-30.5
STEERS, Common:				
700-1100 lbs 20.00-23.50	20.50-24.50	19.00-22.75	19.50-23,50	18.50-23.0
HEIFERS, Choice:				
600- 800 lbs 36.00-38.00 800-1000 lbs 36.00-38.00	36.00-38.00 37.00-39.00	35.50-38.00 36.00-38.50	35.25-37.50 35.25-37.75	36.00-38.0 36.50-38.5
HEIFERS, Good:				
600- 800 lbs 29,00-36,00 800-1000 lbs 29,00-36,00	29.00-37.00 29.50-37.00	29.50-35.50 29.50-36.00	29.00-35.25 29.00-35.25	29.50-36.5 29.50-36.0
HEIFERS, Medium:				
500- 900 lbs 22.00-29.00	22.50-29.50	22.00-29.50	22.00-29.00	22.00-29.5
HEIFERS, Common:				
500- 900 lbs 18.00-22.00	19.00-22.50	18.00-22.00	18.50-22.00	17.50-22.6
COWS (All Weights):			20100 22100	21100 000
Good 21.00-22.00	22.50-24.50	20.50-23.50	20,25-22.00	20,50-23,5
Medium 18.50-21.00	20.00-22.50	19.50-20.50	19.00-20.25	19.00-20.5
Cut. & com 16.50-18.50	16.75-20.00	16.75-19.50	16.75-19.00	16.00-19.0
Canners 14,00-16,50	15.50-16.75	15.00-16.75	15.00-16.75	15.00-16.0
BULLS (Yrls. Excl.), All Weig	thts:			
Beef, good 23.00-23.50	24.00-25.00	22.50-23.00	23.25-24.00	23.00-24.0
Sausage, good 22.50-23.00	23.75-24.50	22.00-23.00	23.00-23.50	23.00-24.6
Sausage, medium. 21.00-22.50 Sausage, cut. & com. 17.50-21.00		20.50-22.00 17.00-20.50	21.00-23.00 17.50-21.00	22.00-23.6 19.50-22.6
	11.00-22.00	11.00-20.30	11.30-21.00	10.00-22.0
VEALERS, All Weights:				4
Good & choice 25.00-30.00		25.00-29.00	25.00-28.00	27.00-31.0
Com. & med 16.00-25.00 Cull, 75 lbs. up 12.00-16.00		18.00-25.00 12.00-18.00	17.00-25.00 15.00-17.00	18.00-27.0 14.00-18.0
CALVES (500 lbs. down):	-1100 =2.00	22.00 10.00	23.00-21.00	21.00 10.0
Good & choice 25,00-30,00	23.00-27.00	.25.00-28.50	25.00-29.00	22.00-27.6
Com. & med 17.00-25.00	18.50-23.00	17.00-25.00	17.00-25.00	18.00-22.0
Cull 12.00-17.00		12.00-17.00	15.00-17.00	16.00-18.0

SLAUGHTER LAMBS AND SHEEP:1

LAMBS (Spring):					
Good & choice* 2 Med. & good* 2 Common 1	1.50-24.00	$\begin{array}{c} 25.75 \hbox{-} 26.25 \\ 23.00 \hbox{-} 25.25 \\ 19.50 \hbox{-} 22.00 \end{array}$	24.50-25.00 22.00-24.25 19.00-21.75	24.50-25.50 23.00-24.50 19.00-23.00	$\begin{array}{c} 25.00 \hbox{-} 25.50 \\ 22.00 \hbox{-} 24.75 \\ 18.50 \hbox{-} 21.75 \end{array}$
YRLG. WETHERS:2					
Good & choice* Med. & good*		$\begin{array}{c} 23.00 \hbox{-} 24.00 \\ 20.00 \hbox{-} 22.50 \end{array}$	********		21.00-22.00 18.50-21.75
EWES:2					
Good & choice* 1 Com. & med		11.50-12.50 9.50-11.00	10.50-10.75 9.50-10.50	9.50-10.50 8.75- 9.50	10.50-11.00 8.00-10.25

¹Quotations on wooled stock based on animals of current seasonal market id wool growth. Those on shorn stock on animals with No. 1 and 2 pelts. *Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as the medium are good grades and on ewes of good and choice grades as combined researt lots averaging within the top half of the good and the top half of the medium grades, respectively.

²Quotations on shorn basis.

Specia PROVIS of livest for the

Chicagol Eurana Omaha *: East St. St. Jose; Sjoux Cl Wichita: New Yo Jersey Okla. Cl Cincinna Deaver‡ St. Paul Milwaui

Total

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Total *Cat †Fed cluding ‡Sto

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SLAUGHTER REPORTS

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special reports to the NATIONAL PROVISIONER, showing the number of fivestock slaughtered at 13 centers for the week ended September 4, 1948.

C	A	7	r	1	ē	1	Ľ	3

	MILL	5	
	Week ended Sept. 4	Prev. week	Cor. week, 1947
Chicagot Kansas Cityt Omaha*1 Bant St. Louist St. Josepht Stown Cityt Wichita*1 New York & Jersey Cityt Okta. City*2. Ciacinnatis Denvert St. Pault Milwaukeet	13,411 19,519 13,934 7,638 8,565 6,752 4,701 5,394 6,820 2,637 6,247 12,465 2,987	17,427 22,395 17,804 9,676 9,332 7,574 6,687 5,581 9,004 5,119 7,561 13,997 3,268	22,103 35,905 24,246 13,070 12,628 11,781 3,762 7,759 12,240 6,029 7,519 13,842 3,733
Total			
	HOGS		
Chicago\$ Kannan City\$. Onaha\$ East St. Louis\$ 88. Jeseph\$ Sieux City\$. Wichita\$ New York & Jersey City\$ Okla. City\$. Cincinnati\$ Denver\$ 8t. Pau\$ Milwaukee\$	9,736 8,900 3,374 19,414 5,883 8,058 5,918 10,428	22,058 6,713 15,133 10,438 8,481 10,068 3,039 23,533 5,600 9,150 6,010 12,812 3,134	25,820 8,801 20,562 20,610 12,277 10,524 1,506 23,552 5,470 12,454 6,311 17,301 3,264
Milmangest	0,040	12, 1027	0,201

Total 135,213 136,169 168,452

	SHEEP		
Chicago!	6,059	12,031	6,366
Kannas Cityl	17,109	15,329	8,632
Omahat	14,360	17,331	12,813
East St. Louis!	9,489	10,176	9,759
St. Josephi	10,539	12.142	8,946
Sieux City 1	7,193	4,140	5,654
Wichital	1,142	1,400	1,220
New York &			
Jersey Cityt.	32,867	37,314	32,523
Okla, City1	1.059	3,017	5,573
Cincinnatis	856	930	140
Denvert	16,193	20,317	11,108
St. Pault	6,753	8,210	11,357
Milwaukee‡	1,203	817	1,123
Total	124,822	143,154	115,214

#Stockyards receipts for local daughter, including directs. BALTIMORE LIVESTOCK

*Cattle and calves. †Federally inspected slaughter, including directs.

\$8tockyards sales for local slaugh-

Prices at Baltimore, Md., on September 9:

CATTLE:
Steer, gd\$32,50@34.00
Steers, med. to gd 27.00@31.50
Heifers, com. & med. 20.00@26.00
Cows, gd 21.00@23.00
Cows, com. to med 19.00@23.00
Cows, can. & cut 15.00@18.00
Bulls, sausage 23.00@26.00
CALVES:
Venlers, gd. & choice . \$28.00@31.00
Com. to med 20.00@27.00
Culls 13.00@18.00
HOGS:
Gd. & ch\$30.00@31.50
8ows 23.50@25.50
SPRING LAMBS:
Gd. & ch \$ @27.00
, Med

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended September 4, 1948:

Cattle	Calves	Hogs*	Sheep	
Ralable 061 Total (incl.	1,248	339	998	
directs)2,717 Previous week:	5,598	11,760	18,642	
Salable1,054 Total (incl.	2,329	395	452	
directs) .5,371 *Including hogs	6,726 at 31st	15,233 street	31,316	

CORN BELT DIRECT

(Reported by the Production & Marketing Administration.)

Des Moines, Ia., September 9.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota for Thursday were:

Hogs, goo	d to			34	a i	e	e	×				
160-180	lb.										. 8	25.00@28.25
180-240	lb.											27.75@29.25
240-300	lb.											27.50@29.25
300-360	lb.		*	1	,	×	*		*		×	26.50@29.00
Sows:												
270-360	lb.										.5	26.00@27.00
400-550	lb.	,										21.25@24.50

Receipts of hogs at Corn Belt markets for the week ended September 9 were reported to be:

		This week estimated	Same day last wk. actual
Sept.	3	18,000	25,500
Sept.	4	20,000	18,000
Ne t.	6-Holiday.	No Marke	t.
Sept.	7	18,000	18,500
Sept.	8	22,000	12,200
Sept.	9	19,000	15,000

LIVESTOCK RECEIPTS

Receipts at major livestock markets during the week ended September 4.

AT 20 MAR WEEK ENDED:	Cattle	Hogs	Sheep
Sept. 4 August 28. 1947 1946 1945	255,000 298,000 104,000	$\begin{array}{c} 239,000 \\ 257,000 \\ 272,000 \\ 33,000 \\ 197,000 \end{array}$	252,000 $223,000$ $191,000$ $196,000$ $298,000$
AT II MAE			Hogs
Sept. 4			.188,000
August 28			.194,000
1947			.215,000
1946			. 21,000
1945			.162,000

1947											,		,				۰	0					۰		,	215,	000
1946																										21,	000
1945		*				×	ń	×	×	A	6	*			,	×			,		,	,	,	,	,	162,	000
AT 7	1	M		A	R		K	I	ď	T	8																
WEE	O B	ζ																									
END	R	ñ	D						(C	n	ti	tl	e				1	H	0	g	8	i			She	ep
ENTARY.																											
	_								1	4	4	.(H	H)		1	14	r	ř.	0	0	0	1		119.	000
Sept.		4		2					1	47	4 .2	,(H	M)								00			119, 125,	
Sept.	18	4 t	1	2	8				1	7	2	.1	H	M)		1	l	ì	ŧ,	0	0		•			000
Sept.	18	4 t		. 2	8				1 2	7	6	. (H	H)		1			ł.	0	0	H)			125,	000

CANADIAN KILL

Inspected slaughter in Canada, week ended August 28:

6	A	T	T	T
C.		1	T	L

	CALLLE	
	Week Ended Aug. 28	Same Week Last Year
	Canada18,015 Canada12,752	14,979 11,434
Total	30,767	26,413
	HOGS	
	Canada15,631 Canada32,633	11,442 35,558
Total	48,264	47,000
	SHEEP	
	Canada., 7,751 Canada., 18,142	$^{14,022}_{17,262}$
Total	25,893	31,284

AT LOS ANGELES

Prices at Los Angeles, Calif., on September 9:

ATTLE:	
Steers, com	.824.50@25.00
Cows, med. & gd	20.00@23.00
Cows, cut. to low med.	17.00@19.50
Cows, canner	
Slaughter calves, med. & gd	25.00@27.50
IOGS:	
Gd. & ch	. \$30.00@31.50
Sows, gd. & ch	25.00@26.00

ADLER Stockinettes

quality made for over 80 years



THE ADLER COMPANY, CINCINNATI 14, OHIO





Grinds Every Grindable Material Fast . . . Cool . . . Uniform

The Jay Bee Hammermill, with heavy, cast iron base, is built for strength that endures. Balanced construction makes it practically indestructible. For big capacity and low operating costs, the Jay Bee is a leader.

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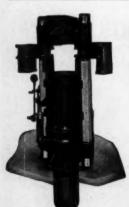
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We invite your inquiries

The French Oil Mill Machinery Company Piqua Ohio

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 4, 1948, as reported to THE NATIONAL PROVI-SIONER:

CHICAGO

Armour, 2,477 hogs; Swift, 1,317 hogs; Wilson, 1,458 hogs; Agar, 4,277 hogs; Shippers, 3,690 hogs; Others, 10,431 hogs.

Total: 13,411 cattle; 1,786 calves; 23,650 hogs; 6,659 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep	
rmour	2,867	938	1,410	1,430	
udahy		631	505	3,065	
wift	2,629	756	835	10,093	
Vilson	1,840	446	1,023	2,012	
entral	. 986				
.S.P	. 274				
thers		28	2,998	509	
Totals .	16,720	2,790	6,771	17,109	

OMAHA

Cattle & Hogs	Sheep
Armour 3,728 3,972	1,779
Cudahy 3,935 2,293	3,533
Swift 3,349 2,000	3,299
Wilson 1,299 1,647	1,134
Eagle 21	***
Greater Omaha 119	***
Hoffman 117	
Rothschild 393	***
Roth 104	***
Kingan 244	
Merchants 38	
Shippers 6,815	***
Totals13,347 16,727	9,745

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,560	1.787	4.672	4.968
Swift		3,396	4.172	4,294
Hunter			3,350	227
Heil		***	1,381	
Laclede			1,015	
Sieloff			560	
Others	3,517	989	5,052	
Shippers	4,740	1,549	8,539	711
Totals .	15,895	7.721	28,741	10.200

ST. JOSEPH

	Cattle	Calves	Hogs	sneep
Swift		643	3,000	3,993
Armour	2,572	801	3,909	1,373
Others	2,610	296	1,347	966
Totals	5,485	1,740	8,256	6,332
Does not				
hogs and 5	,173 sh	eep bou	ght dir	ect.

SIOUX CITY

Cattle	CHILCH	TIONS	onech
Cudahy 2,614	187	3,485	1,592
Armour 2,010	140	4,015	2,994
Swift 1,508	145	1,400	2,607
Others 274			
Shippers 14,965	518	4,545	4,907
-		-	
Totals 21,371	990	13,445	12,100

WICHITA

,	Cattle	CHIVER	riogs	Bueeb
Cudaby	1,358	696	3,018	968
Guggen- heim Dunn-	336	***	***	***
Ostertag.	98		3	
Dold	87		155	
Sunflower	17		35	***
Pioneer	***	***		***
Excel	561		***	
Others	2,249	***	163	174
Totals	4,701	696	3,374	1,142

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour			1,330	523
Wilson				193
Others	. 265	* * *	395	***
Totals .	3,510	1,789	3,250	716
Does no calves, 2,	633 he	de 84 ogs and		

DENVER

Shee
5,38
9,03
2,76
5,44
22,62

ST. PAUL

	Cattle	Calves	Hoga	Sheep
Armour	3,759	1,009	2,985	1,755
Bartusch			***	-
Cudahy		825	***	2,828
Rifkin	673	16	***	744
Superior			***	
Swift		2,220	7,443	2,176
Others	1,941	1,048	4,114	4,192
Totals	14,406	5,118	14,542	10.945

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MUTTON

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PORK CU Week e Week p

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WAS 458

WEST

FORT WORTH

Armour Swift	1,360	1,804 1,489	779 1,219	5,128 10,219
Bonnet City Rosenthal.	841	38 13	73 7	342
Totals	3,877	3,344	2,078	15,400

TOTAL PACKER PURCHASES

	T 32 0 42 0 40	TOTOTAL	BOAS
	Week ended Sept. 4*	Prev. Week	Same Week, 1947
Cattle	117,591	142,610	179,666
Hogs	126,341	151,350	164,785
Sheep	112,460	108,540	108,000
*Totals	lo not inch	de Cincia	

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Carves	Hogs	Bheep
Sept. 2	. 2,906	388	5,646	1.16
Sept. 3	. 1,230	135	3,707	1,535
Sept. 4	. 873	114	1,663	496
Sept. 6-H	loliday			
Sept. 7	.11,023		8,715	4,681
Sept. 8	. 7,939	656	11,222	3,479
Sept. 9	. 3,700	700	8,500	3,000
*Wk.				
so far	.22,662	2,546	28,437	11,159
Wk. ago	.20,753	2,902	28,669	9,627
1947		4,579	37,434	15,462
1946	. 9,653	1,689	4,906	10,913
*Includi	ng 421	cattle	744	calve.
7,740 hogs	and 3	.514 sh	eep di	rect to
packers.				

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Sept. 2	1,706	66	660	811
Sept. 3	1,270	110	1,195	0.00
Sept. 4	208		81	104
Sept. 6-H	oliday			
Sept. 7	2,672	25	701	450
Sept. 8	3,350	27	924	774
Sept. 9	2,000	50	1,000	300
Wk.				
so far	8.022	102	2,625	1,433
Wk. ago		346	2,464	1,115
1947	14,320	266	1,992	734
1946		673	397	4,200

SEPTEMBER RECEIPTS

								1948	1947
Cattle								.33,887	68,286
Calves								. 4,048	6,206
Hogs	*							.47,195	62,207
Sheep								17 834	21,830

SEPTEMBER SHIPMENTS

														1948	1947
Cattle						0	0							14,195	24,166
Hogs															4,770
Sheep		0	0	0	0	0	0	0	0	0	0	0	0	2,197	3,194

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week entel Thursday, September 9, 1948:

Thursday, Sep	tember 9, 1948:	
	Week ended Sept. 9	Prev.
Packers' pure Shippers' pure		21,101
Total	99 119	95,007

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Court markets, week ending September 2.

Cattle Calves Hogs Sheet Los Angeles...7,000 3,050 1,850 W No. Portland..3,025 475 800 2,155 San Francisco..1,910 395 1,810 5,339

MEAT SUPPLIES AT NEW YORK

annua reported by the U. S. D. A., Production & Marketing Administration)

PORK CURED AND SMOKED:

LARD AND PORK PATS-+

Week ending Sept. 4, 1948. Week previous Same week year ago.....

Week ending Sept. 4, 1948. Week previous Same week year ago......

Week ending Sept. 4, 1948. Week previous Same week year ago......

Week ending Sept. 4, 1948. Week previous Same week year ago......

Week ending Sept. 4, 1948. Week previous Same week year ago......

Week ending Sept. 4, 1948. Week previous Same week year ago......

†Incomplete.

Country dressed product at New York totaled 4.227 veal, 1 hog and 27 lambs in addition to that shown above. Previous week: 3,788 veal, 3 hogs and 26 lambs. Same week 1947: 3,178 veal, 6 hogs and 37 lambs.

CALVES:

LOCAL SLAUGHTER

(Witchiben telegreer a) and or a	,
WESTERN DRESSED MEA	ATS
STEER AND HEIFER: Ca	rcasses
Week ending Sept. 4, 1948. Week previous	7,161 8,431 11,972
cow:	
Week ending Sept. 4, 1948. Week previous	3,155 2,246 2,043
BULL: Week ending Sept. 4, 1948. Week previous	840 784 381
VEAL:	
Week ending Sept. 4, 1948. Week previous	5,306 11,157 13,186
LAMB:	
Week ending Sept. 4, 1948. Week previous	36,568 37,478 36,990
MUTTON:	
Week ending Sept. 4, 1948. Week previous Same week year ago	3,554 3,487 2,341
HOG AND PIG:	
Week ending Sept. 4, 1948. Week previous Same week year ago	2,848 1,342 4,401
PORK CUTS:	Pounds
Week ending Sept. 4, 1948.1 Week previous	,136,668
BEEF CUTS:	
Week ending Sept. 4, 1948. Week previous	$\begin{array}{c} 180,371 \\ 241,371 \\ 295,430 \end{array}$
VEAL AND CALF:	
Week ending Sept. 4, 1948. Week previous	3,468 2,440 2,982
LAMB AND MUTTON:	
Week ending Sept. 4, 1948. Week previous Same week year ago	1,735 2,166 2,476

828

5,400 8

lves,

311

164

1947

1 839

4,106 4,770 3,104

3,906

25,007

OCK

948

W	EEKLY	INSPE	CTED	SLAL	IGHTER

Inspected slaughter of livestock at 32 centers for the week ended September 4, as reported by the USDA showed a Week ending Sept. 4, 1948. 17,277
Week previous 24,709
Same week year ago...... 18,668 decrease in all classes of slaughter as compared with a week earlier

NORTH ATLANTIC	Cattle	Calves	***	Sheep
New York, Newark, Jersey City	5,394	9.713	Hogs	
Baltimore, Philadelphia	4 700		19,414	
	4,783	1,931	15,330	1,760
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	10,109	3.035	38,098	10,008
Chicago, Elburn	18,555	10,245	40,153	
St. Paul-Wis. Group1	21,057	13,611	44.046	11,995
St. Louis Area2	13,878	9,732	33,757	15,093
Sioux City	7,181	596	11,787	
Omaha	13,883	1.182	21,060	
Kansas City	15.371	5,441	19,838	
Iowa and So. Minn.3	11,343	4,638	71,559	
SOUTHEAST4	6,949	-5,297	9,676	68
SOUTH CENTRAL WESTS	21,537	11,019	28,478	32,670
ROCKY MOUNTAINS	6,097	1,070	8,542	17,147
PACIFIC [†]		5,954	19,810	
Grand total	171,716		381,548	
Total week ago		87,723	399,666	
Total same period 1947	222,380	98,202	441,395	
Includes St. Paul. So. St. Paul. Ne.	wnort	Minn and	Madison	Milwankee

'Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. 'Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mon. 'Includes Cedar Rapids Des Moines, Fort Dodge, Mason City, Marshalitown, Ottumwa, Storm Lake, We Montey, and Albert Lesse, Austin, Minn. 'Includes Birmingham, Dothan, Montgomery, Andrew Charles, Chia., and Albany, Atlanta, Columbua, Moultrie, Thomasville, Tittow of St. Includes Bos. St. Joseph, Mo., Wichtla, Kansas, Oklahoma City, Ft. Worth, Texas. 'Includes Denver, Colo., Ogden and Salt Lake City, Utah. 'Includes Los Angeles, Verson, San Francisco, San Jose, and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approxi-mately the following percentages of total slaughter under Federal Meat Inspec-tion during July, 1948—cattle 73.2; calves 66.7; hogs 73.6; sheep and lambs 85.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Talla-hassee, Florida, are compared with the previous week and with the corresponding week last year.

	Cattle	Calves	Hogs
Week ended September 3	2,375	1,629 1,779 1,728	3,680 3,743 5,456

EARLY & MOOR, INC.

37,314 32,523

Sheep, Hog and Beef Casings

BOSTON 13, MASS.

THE WM. SCHLUDERBERG-T. J. KURDLE CO.



MEATS OF UNMATCHED QUALITY

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For 30 Years the Largest Independent Distributors of QUALITY AMERICAN HOG CASINGS

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ORIGINAL PHILADELPHIA SCRAPPLE

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PACKERS - PORK - BEEF John J. Felin & Co.

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MANAGER-SUPERINTENDENT

Over 25 y. ars' experience. Practical knowledge of all operating departments, killing, cutting, manufacturing and by-products. Also office and sales. Desires change, preferably to east or southeast. Excellent references. W. 231, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

Superintendent or Plant Manager Experienced operator would like to have the opportunity to associate with a reliable firm. 35 years of age, 10 years of practical experience in all departments, college graduate, excellent record and references. W-215, THE NATIONAL PROVISIONER, 407 8. Dearborn 8t., Chicago 5, Ill.

EXECUTIVE POSITION wanted, 31 years' experience in all branches of packing house operations—accounting—sales—manufacturing and management of medium sized B.A.I. plant. Prefer south or southwest. Best of references. Address W-229, THE NATIONAL PROVISIONER, 407 8. Dearborn 8t., Chicago 5, Ill.

Casing Department Manager

20 years' experience—large and small packers. Knowledge of all other packing house operations. W-216. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER with ex erience as plant superintendent in both large and small midwest plants, wishes to locate in Californ'a. Excellent references. Replies confidential. W-233. THE NATIONAL PROVI-SIONER. 407 8. Dearborn St., Chicago 5, Ill.

SALESMAN with 20 years' casing and butchers' supplies exterience selling to abattoirs in eastern Pennsylvania, wishes to make change. Reply to Box W-232, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chi-ago 5, Ill.

HELP WANTED

BEEF MAN wanted by eastern packer. Must be fully qualified to take complete charge of sales cooler, including small stock. Prefer ability to go out and purchase live animals in addition as occasion demands. Write W-179, THE NATIONAL PROVESIONER, 740 Lexington Ave., New York 22, N. Y.

Large eastern independent processor wants man to take complete charge of the manufacture of all sansage products and canned meats. Excellent opportunity for the right man. State full qualifications and give references. Write to W-258, THE NA-TIONAL PROVISIONER, 740 Lexington Ave., New York 22. N. Y.

SALES SPECIALIST experienced in canned meat sales wanted by leading councy with national distribution and rational advertising. Reply to W-239, THE NATONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

Casing Salesman

Medium-large progressive casing house desires an experienced casing salesman for New York State and bordering western territories. We 'are not necessarily looking for too large volume, but are seeking a man who will sell his customers intelligently, thus keeping returns and complaints to a minimum. We will offer an exceptionally fine proposition to the right party and if there is a man in this business who has been wondering when a real opportunity will come his way . . this may well be it. All replies will be held in strict confidence. Our men know of this ad.

W-213, THE NATIONAL PROVISIONER

740 Lexington Ave., New York 22, N. Y.

Rendering Plant Executive

Excellent opening for experienced hide and rendering executive to operate established business. Good salary and permanent profit interest assured for right man. Address replies, giving full details to Box W-219, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Wanted Rendering and Tankhouse Foreman

To take full charge of operating rendering and tankage departments. W-192, THE NATIONAL PROVISIONER, 407 8, Dearborn St., Chicago 5, Ill.

WANTED: Experienced man to run and clean casings for progressive small packer near Rochester. N. Y. Steady job. W-240, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

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SLAUGHTERING and RENDERING GOVERNMENT INSPECTED

CAPACITY 150 cattle per day. Less than one year old, located in midwest.

WRITE, WIRE or PHONE

Aaron Equipment Co.

Offices and Warehouse 1347 S. Ashland Ave., Chicage 8, III. CHEsapeake 5300

Single items or complete plants bought and sold.

PACKING PLANT Doing \$25,000. monthly, \$10,000. cash will handle, balance monthly payments. Write A. H. Hesse, Dalhart, Texas.

FOR SALE: Packing plant, complete. Capacity 500 hogs weekly. Steam and Diesel engines and conpressors. On Missouri-Pacific siding. Specialising in proceedings and cured meats. F8-234, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Calcago 5, III.

RENDERING PLANT

Modern two-cooker plant in Southwest. Processing three cocks daily now. Will soon run four ceeks daily. Built new less than one year ago. All sew equipment. One new cooker just installed. Concrete block building. Air conditioned office. Located is city of 200,000 population. Plenty water, city sewerage and power. 1½ acres ground. Price \$85,000.00. FS-230. THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago 5, III.

FOR SALE: 12 ton capacity ice plant with 1000 ten ice storage building. Several cold storage rooms suitable for locker plant. Armle refrigeration. Located in Missouri. FS-235, THE NATIONAL PRO-VISIONER, 407 8. Dearborn St., Chicago 5, Ill. BOSS DR'
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model,
IM VAU
cond.
BUFFALA
HP.
BOSS SII
CALVER'
1000 lb. E
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LINK BE
TCOTH

Continuous year: 1-E quires 40 Meat Gri 5'x12': 1-Kettle: 1 80 gallon 101-Anco 3' Mixer. Se CON 14-1

8002 Silent Sile Rut Bacon Si Grinders: tles. We

Hardwood lelivery, 5427 N. 3

A.

SAUSAG capacity PROVIS

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Excellent
business,
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Replies of
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Ruperien New You types of lent opp W.:

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stockine edge of open: N Salary a THE N. Ave., No

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CLASSIFIED ADVERTISING

Continued from page 132

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Equipment For Sale BOSS DRY COOKER, 4x10, reconditioned \$2,000.00 3 DO ALL BAND SAWS, NEW, latest model, ea.
JIM VAUGHAN BAND SAW, used, good BUFFALO SILENT CUTTER, 100 lb., 71/2 200,00 BE STATE OF THE ST 350.00 350.00 350,00 200,00 550,03 150,00 75,00 350,00 150.00 250.00 week

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SO,00

BARED LOAF DIPPULATOR (gas)

SO,00

BARED LOAF DIPPULATOR (gas)

SO,00

LAD KETTLES, jacketed, 69 & 100 gal., Beef

Head Splitter, new, Hoof Puller, Bacon Press,
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Meat Packers—Attention

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